

HAPPY HOUR

NEGRONI Gin, Campari, Sweet Vermouth	16
THE LOYAL MARTINI Gin Vodka, French Vermouth, Buffet	19
CHAMPAGNE COCKTAIL FOR TWO Veuve Clicquot half bottle, Courvoisier VS, Accoutrements	80
VENETIAN SPRITZ Aperitivo Select, Bubbles, Club Soda	16
SAZERAC Cognac, Rye, Peychaud's, Absinthe	16

DAY DRINKING 3p-6:30p

HEY BRUH '19 (ON TAP) Vodka, House Aloe Vera Soda	10
THE SPICY COMARE Tequila, Thai Chili, Bell Pepper	10
MULLED WINE Jalapeño Tequila, Fortified Wine, Spices	10
MILKY WAY Tequila, Milk Punch, Bergamot, House Bitters	10

FROM THE KITCHEN

BRANDADE CROQUETTES salt cod, yukon potatoes, shallots	5
PETITE PLATEAU Pine Island Oysters & mignonette, Hollander Mussels Escabeche, Shrimp with cocktail sauce & ginger aioli, Razor Clams & salsa verde	25
GRILLED CHEESE & TOMATO SOUP	5

Head Bartender: Matthew Kruger

WINE & BEER

SPARKLING

BRUT Ayala “Majeur” Champagne, France NV	20
BRUT ROSÉ Domaine Bousquet, Argentina, NV	17

ROSÉ

GRENACHE Domaine Lafond, Tavel, France ‘17	17
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WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre ‘17	18
RIESLING Pierre Sparr, Alsace, France ‘16	15
PINOT GRIGIO Castelfeder, Alto Adige, Italy ‘15	18
PINOT GRIS Ponzi, Willamette Valley, Oregon ‘16	16
CHARDONNAY Bishop’s Peak, Central Coast, California ‘17	19

RED

PINOT NOIR Folly Of The Beast, Central Coast, California ‘16	19
SYRAH Xavier Vins, Cotes Du Rhone, France ‘16	14
CHIANTI D. Cinelli Colombini, Chianti Superiore DOCG, Italy ‘16	17
GRENACHE La Cabotte “Colline” Cotes Du Rhone, France ‘17	16
CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa ‘16	19

TAP

PALE LAGER Menabrea, IT	9
WHEAT BEER Allagash, USA	10
IPA Firestone, USA	9

BOTTLE

PORTER Black Duck, USA	9
LIGHT Heineken, NL	7
LAGER Tecate, MX	7