

CLASSIC HOUR

— \$10 —

COCKTAILS

50/50 MARTINI

Dry Gin, French Vermouth, Orange Bitters, Oyster Crackers

OLD FASHIONED

Bourbon, House Bitters, Demerara Sugar

SIDE CAR

Cognac, Orange Liqueur, Lemon, Peychaud's Bitters

BLOODY MARY

Vodka, House Bloody Mary Mix, Celery

AMERICANO

Italian Vermouth, Campari, Bubbles

THE DAILY

"That's the way it was."

WINE

RIESLING Pierre Sparr, Alsace, France '17

SYRAH Xavier Vins, Côtes du Rhône, France '16

FROM THE KITCHEN (Available Monday-Friday)

BLISTERED SHISHITOS

lemon, black pepper

7

CREOLE SHRIMP

old bay, celery, remoulade

12

\$1 OYSTERS

Wayne World Gems, wasabi cocktail

Head Bartender: Matthew Kruger