

# HAPPY HOUR

M thru F 4:30 to 7:30 PM

---

---

## WINES 5.50

Pinot Noir · Cabernet Sauvignon · Chardonnay · Pinot Grigio

## DOMESTIC BEERS 3.

### SPIRITS • Half Off

Dewar's Scotch · Bombay Gin · Bacardi Rum  
Tito's Vodka · Four Roses Bourbon · el Jimador Tequila

### HANDCRAFTED COCKTAILS • Half Off

**Lychee Martini 14.**  
grey goose la poire, contratto bianco,  
lychees, lemon juice, rosemary

**St. Germain Cocktail 13./38.**  
st. germain, champagne, soda, lemon

**Toki Lemonade 13.**  
suntory toki japanese whisky, cointreau,  
fresh lemon juice, orange twist

**Pineapple Collins 12.**  
the botanist gin, spicy pickled  
pineapples, lemon juice, club soda

**Peach at the Beach 12.**  
yellow rose whiskey, berentzen peach  
fresh lemon, mint

**Agave Paloma 14.**  
herradura silver, agave nectar,  
pink grapefruit, fresh lime

**Mint Passion 14.**  
new amsterdam vodka, passion fruit,  
mint, jalapeno syrup

**Strawberry Mojito 12.**  
big 5 rum, strawberries, limeade, fresh mint

**Raspberry Mule 13.**  
western son vodka, ginger syrup,  
ginger beer, fresh raspberry, mint

**The New Old Fashioned 13.**  
redemption rye, orange bitters,  
carmalized brown sugar, filthy cherries

The Bartenders *Secret* 12.  
{Exclusive Feature Craft}

---

---

## SMALL BITES

---

---

Iced Cold Water Bluepointe Oysters • 1.60 ea / min 3  
red cocktail champagne mignonette fresh horseradish

**Crisp Thin French Tartes • Perfect to Share**  
• Buttery House Smoked Salmon 12.50  
• Wild Mushroom & Gruyere 12.50

**Signature • Nova Scotia Lobster Morsels 18.95**  
lightly fried Greek honey-mustard aioli

**Lobster & Crab Beignets 10.95**  
spicy remoulade

**Thai Chili Rhode Island Calamari 8.50**  
red peppers scallions roasted peanuts

**Ceviche of Pristine Seafood 9.50**  
pickled pineapple fresh citrus mango cilantro

**Steak Tartare "Parisienne" 9.50**  
toast points

**Herb Seared Ahi Tuna 12.95**  
green chickpea puree calabrese chili ev olive oil

**On Ice • Jumbo Shrimp Cocktail 14.00**  
pink brandy mayo red cocktail sauce fresh horseradish

**Colossal Lump Crab Cake "Maryland" Style 15.**  
lemon-mustard emulsion

**Artic Char Sashimi 3.50 / min 3**  
crispy sushi rice pow pow sauce

**LBSG Tater Tots 6.95**  
truffle blue cheese aioli

**Three Artisanal Cheese's 16.95**  
Humbolt Fog Brillat-Savarin Petit-Basque