

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 Price

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

HANDCRAFTED COCKTAILS • Half Price

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

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

Cucumber Fizz 14
hendricks gin, fresh cucumber,
thatchers cucumber, prosecco splash

Golden Delicious 15
ketel citroen, berentzen apple,
golden rim, apple pucker cube

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

Speyside Spritz 15
glenfiddich 12 yr., ginger liquor,
lemon & ginger infused soda

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

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

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

Chocolate Manhattan 13
amador bourbon, carpano antica,
chocolate covered luxardo cherries

Barrel Aged Boulevardier 12
straight edge bourbon

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 ea / 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