
TWILIGHT Cocktails & Bites

5:30 to 7:30 PM

Monday thru Friday

WINE • 10

Chardonnay • Pinot Grigio • Rosé • Pinot Noir • Cabernet Sauvignon

SPIRITS • 10

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

COCKTAILS • 12

St. Germain

St. Germain Champagne Club Soda
(Carafe 48.)

Morpheus

Boodles Gin St. Germain
Lavender Petals Edible Hibiscus Flowers

There & Back

St. George Botanivore Gin
Dolan Sweet Vermouth Cocchi Rosa
Orange Bitters

SoFi

Don Julio Reposado Tequila Fresh Jalapeno
Pineapple Juice Tiki Thai Syrup

Mykonos

Prairie Cucumber Vodka Hendricks Gin
Lemon Cucumber Dill Club Soda

Achilles Heal

Michter's Bourbon Rosemary-Sage Syrup
Chamomile Bitters Lemon

Athena's Secret

Van Gogh Pomegranate Vodka
POM Juice Pineapple Juice

Cumazaca

Zamaca Maca Liqueur Belvedere Vodka
Lime Cucumber Ginger Beer

Bombshell's Spell

Soho Lychee Liqueur Botanist Gin
Tiki Thai Syrup Pineapple Mint Lemon

Gold Digger

Double Cross Vodka
Solerno Blood Orange Liqueur
Ginger Lemon

SMALL BITES

Cold Water Bluepointe Oysters • 1.75 ea {min 3}
pink peppercorn champagne mignonette red cocktail fresh horseradish

Crisp Thin French Tartes • *Perfect to Share*

- Buttery House Smoked Salmon 14.
- Wild Mushrooms & Gruyere Cheese 12.50
- Half Salmon & Half Mushroom 15.

Whole Burrata Roasted Holland Pepper Salsa Verde 14.
grilled country bread

All Jumbo Lump Crab Cake "Maryland" Style 18.
lemon-mustard emulsion

Hashed Potato "Tots" 7.50
truffle blue cheese aioli

Signature • Nova Scotia Lobster Morsels 18.50 {3 pcs}
lightly fried Greek honey-mustard aioli

Sweet Heat Fresno Chili - Rhode Island Calamari 15.
red & yellow peppers edamame crushed roasted peanuts

Pristine Lobster Seafood "Ceviche" 17.
pickled pineapple fresh citrus papaya cilantro

Steak Tartare "Parisienne" 9.50
toast points

On Ice • Blue Gulf Shrimp 16.
pink brandy & red cocktail sauces fresh horseradish