

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

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| Lychee Martini 14.
grey goose la poire, contratto bianco,
lychees, lemon juice, rosemary | Agave Paloma 14.
herradura silver, agave nectar,
pink grapefruit, fresh lime |
| St. Germain Cocktail
glass 13./ carafe 38.
st. germain, champagne, soda, lemon | Mint Passion 14.
new amsterdam vodka, passion fruit, mint,
jalapeno syrup |
| Angry Strawberry 13.
malfy gin, ancho Reyes, strawberries, basil | Skinny Colada 11.
brugal dry rum, coconut water,
lime juice, agave nectar |
| Toki Lemonade 13.
suntory toki japanese whisky,
cointreau, fresh lemon juice, orange twist | Raspberry Mule 13.
western son vodka, ginger syrup,
ginger beer, fresh raspberry, mint |
| Pineapple Collins 12.
the botanist gin, spicy pickled pineapples,
lemon juice, club soda | The New Old Fashioned 13.
redemption rye, orange bitters,
carmalized brown sugar, filthy cherries |
| Peach at the Beach 12.
yellow rose whiskey, berentzen peach
fresh lemon, mint | Filthy Elitist 15.
stoli elit, filthy olive juice,
blue cheese stuffed castelvetrano olives |

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