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# TWILIGHT Cocktails & Bites

Happy Hour. Every Hour. Every Night.

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## 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 {Carafe 48.}	St. Germain Champagne Club Soda	Achilles Heal Michter's Bourbon Chamomile Bitters	Rosemary-Sage Syrup Lemon
Morpheus Boodles Gin Lavender Petals	St. Germain Edible Hibiscus Flowers	Athena's Secret Van Gogh Pomegranate Vodka POM Juice	Pineapple Juice
There & Back St. George Botanivore Gin Dolan Sweet Vermouth	Cocchi Rosa Orange Bitters	Cumazaca Zamaca Maca Liqueur Lime	Belvedere Vodka Cucumber Ginger Beer
SoFi Don Julio Reposado Tequila Pineapple Juice	Fresh Jalapeno Tiki Thai Syrup	Bombshell's Spell Soho Lychee Liqueur Tiki Thai Syrup	Botanist Gin Pineapple Mint Lemon
Mykonos Prairie Cucumber Vodka Lemon	Hendricks Gin Dill Club Soda	Gold Digger Double Cross Vodka Solerno Blood Orange Liqueur Ginger	Lemon

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## SMALL BITES

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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*