

# HAPPY HOUR

3PM - 6PM DAILY

## COCKTAILS. 8

*Aviation.* Gin, Maraschino, Crème de Violette, Lemon

*Royal Bermuda Yacht Club.* Demerara Rum, Falernum, Combier, Lime \*\*contains nuts

*Ward Eight.* Bourbon, Grenadine, Orange, Lemon, Bitters

*Adonis.* Sherry, House Blended Vermouth, Black Lemon Bitters

*O.G. Old Fashioned.* Cognac, Moscovado, Bitters

*Rotating Punch.* Ask Your Server For Details

## WINES BY THE GLASS. 6

*Montmartre Brut,* France, NV

*Carlos Serres,* Viura-Tempranillo Blanco, Spain, 2016

*Fondo Antico,* Nero d'Avola-Merlot-Syrah, Italy, 2012

## DRAFT BEER. 5

*Chuckanut,* Pilsner, Washington.

*Georgetown,* Bodhizafa IPA, Washington

*Avery,* Ellie's Brown Ale, Colorado

*Holy Mountain,* Black Beer, Washington

## FOOD

**ROASTED NUTS.** URFA BIBER, VANILLA BEAN, ORANGE ZEST. 4

**LACINATO KALE SALAD.** PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO. 5

**BRUSSELS SPROUTS.** TALLOW, PICKLED CHILLI, WHITE ANCHOVY, PRESERVED LEMON AIOLI. 8

**POUTINE.** PORK SHOULDER, CHEESE CURDS, CARAMEL GRAVY. 8

**KAFFIR-LIME MEATBALLS.** FENNEL, RED PEPPER VINAIGRETTE. 5

**THE BURGER.** BRIOCHE, GRUYÈRE, ARUGULA, PICKLED ONION, HORSERADISH AIOLI, FRIES. 10

**NY STEAK.** TALLOW POTATOES, MUSHROOMS, ONION SOUBISE, GARLIC-HERBED VINAIGRETTE. 20