

# HAPPY HOUR

3PM - 6PM DAILY

## COCKTAILS. 8

*Americano. Rinomato Aperitivo, House Blended Vermouth*

*The Barnum (Was Right). Gin, Apricot, Carpano Bianco, Lemon, Bitters*

*Suburban. Cognac, White Rum, Ruby Port, Bitters*

*Penicillin. Scotch, Honey-Ginger, Lemon*

*Rotating Punch. Ask Your Server For Details*

## WINES BY THE GLASS. 6

*Montmartre Brut, France, NV*

*Pascal Bouchard, Sauvignon Blanc, France, 2013*

*Domaine Petroni, Rosé, Corsica, 2015*

*Ca' di Ponti, Sangiovese, Italy, 2014*

## DRAFT BEER. 5

*North Coast, Scrimshaw Pilsner, California*

*Stoup, NW Red, Washington*

*Holy Mountain, The White Lodge Wit, Washington*

*Reuben's, Crikey IPA, Washington*

## FOOD

ROASTED NUTS. URFA BIBER, VANILLA BEAN, ORANGE ZEST. 2

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

TALLOW-FRIED BRUSSEL SPROUTS. PRESERVED LEMON AIOLI, PICKLED CHILI, ANCHOVY. 8

POUTINE. ASK YOUR SERVER FOR TODAY'S PREPARATION. 8

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

WILD MUSHROOM BOLOGNESE. GRANA PADANO, BACON BREAD CRUMBS, ARUGULA. 10

THE BURGER. BRIOCHE BUN, ARUGULA, HORSERADISH AIOLI, PICKLED ONION, GRUYERE, FRIES. 10