

HAPPY HOUR*

MONDAY - FRIDAY 3 - 6 PM

OYSTERS

1/2 DOZEN* 15
classic accompaniments

FULL DOZEN* 30
classic accompaniments

SNACKS 3 for 12

select any combination of 3 items
from the snack section

COCKTAILS 8

PERSIAN LEMON
house infused lemon vodka, pama,
pineapple & lemon

PEACH BOURBON
bourbon, peach shrub, combier
& absinthe mist

BEER 4

PILSNER | WISEACRE
'tiny bomb' tennessee 4.5%

IPA | ODELL
'ipa' colorado 7%

WITBIER | AVERY
'white rascal' colorado 5.6%

WINE 8

KITCHEN WHITE
white blend sonoma, california 2016

KITCHEN RED
red blend sonoma, california 2016

*exclusively available in bar area

SNACKS

MARINATED OLIVES 6

HUMMUS 8
carrots, sesame & lavash

FRENCH/GARLIC FRIES 6

FRIED CHEESE CURDS 8
green goddess dressing & arugula

ASPARAGUS BRUSCHETTA 9
burrata & salsa verde

PROSCUITTO CROSTINI (2) 7
radish & house giardiniera

MID-DAY LUNCH

GREEN SALAD 13
apple, goat cheese, walnuts & red wine vinaigrette

PASTA BOLOGNESE 18
beef, pork, lamb, tomato & parmesan

CHEESE OR CHARCUTERIE PLATE 19
chef's selection of 3 cheese or 3 salumi with accouterments

SLAGEL FARMS BURGER* 18
smoked marisa cheese, caramelized onions & fries

SWEETS

DARK CHOCOLATE BROWNIE 12
salted almond crunch, malted vanilla ice cream & fudge

COOKIE PLATE 11
toffee crunch, chocolate pistachio & lemon fennel crinkles

NATHAN MILLER CHOCOLATE 5
ask for daily selections

Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.