

Cocktails

- 19 **VESPER**
Tanqueray gin, Skyy Vodka, Lillet Blanc
- 18 **BLACK MANHATTAN**
Rittenhouse Rye, Monte San Castanzo Amaro, Angostura bitters
- 17 **HYBRID**
Manhattan moonshine whiskey, whisper dry vermouth, casa mariol vermut rouge, orange bitters, angostura bitters
- 18 **TEQUILA ROYALE**
Milagro silver, cucumber, orange juice, pineapple juice, cava
- 17 **INTRO TO APEROL**
Langley's gin, Aperol, lemon juice, Angostura bitters
- 17 **BOULEVARDIER**
Bulleit bourbon, Campari, Casa Mariol Vermut Negre

Beers DRAUGHT

- 10 Blue Point Toasted Lager
- 10 Kelso Lager
- 10 Southern Tier Pale Ale
- 10 Radeberger German Pilsner
- 10 Sixpoint IPA

Beers BOTTLED

- 9 Amstel light
- 9 Bud Light
- 12 Chimay Red
- 9 Corona
- 9 Heineken
- 9 Heineken light
- 9 Lagunitas IPA
- 9 Magic Hat #9
- 9 Sam Adams Boston Lager
- 9 Shocktop
- 9 Stella Artois

Snacks

- 11 EDAMAME
chili sea salt
- 12 ROASTED SHISITO PEPPERS
lime salt
- 12 SPICY FRIES
sriracha mayonnaise
- 14 TRUFFLE-PARMESAN FRIES
black truffle aioli
- 19 TUNA TARTARE
avocado, ginger, rice crisp
- 12 SOFT PRETZELS
pimento beer cheese, mustard

Share

- 11 FRIED OYSTERS (3 PC)
- 12 PIGS IN A BLANKET
- 12 SMOKED SALMON
LETTUCE WRAPS (3 PC)
- 65 14OZ SLICED 35 DAY
DRY AGED SIRLOIN
*grilled garlic bread,
tamarind steak sauce,
horseradish sauce, arugula*

Sliders & Rolls

- 7ea PULLED PORK SLIDER
mango-jicama slaw
- 8ea BEEF SLIDER
cheddar, bread & butter pickle
- 9ea CRAB CAKE SLIDER
bacon, lobster tarragon aioli

Sweets

- 13 BEIGNETS