



HAPPY HOUR

WARM FOIE BUNS 20

Warm Heritage Parker House Buns, Foie Gras, Compote

HAND-CUT FRIES 10

Add Truffle +6

LOBSTER ROLL 16

Tarragon, Chive

TOSTADA TRIO* 14

Salmon Ceviche, Beef Tartare, Shrimp Salad

PORK BELLY WONTON ROLLS 13

Berkshire Pork

SMOKED HALIBUT RILLETTE 13

Grilled Crostini, Cucumber, Pickled Red Onions

WARM MARINATED OLIVES 12

Olive Melange, Garlic, Chive

SEASONAL OYSTER SHOOTER*

8 or 3 FOR 20

Fresh Shucked Oysters, Spirits

SPICY ONION RINGS 12

Chili Pepper, White BBQ Sauce

**Thoroughly cooking food of animal origin, including, but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk of these foods that are consumed raw or undercooked.*



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½ PRICE, HALF BOTTLES

Taittinger, La Francaise, Reims, Brut, NV 55

*Chardonnay, Patz & Hall, Dutton Ranch, Russian
River Valley, Sonoma County, 2018 44*

*Cabernet Sauvignon, Shafer Vineyards, One
Point Five, Napa Valley, 2019 138*

*Pinot Noir, Cristom, Mt. Jefferson Cuvée,
Willamette Valley, 2021 56*

BEER COCKTAILS 10

Rocket

Aperol, Strawberry, Schofferhofer Grapefruit Hefeweizen

RazzBeer Mojito

Captain Morgan, Rekorderlig Strawberry Lime Hard Cider

Heritage Shandy

Grey Goose Citron, Lemon, Kona LongBoard Island Lager

Beers Knees

*Hendricks Gin, Honey, Domain De Canton,
Brooklyn Brew Crisp Pilsner*

BOURBON FLIGHT 27

Dealers Choice of 3