

Happy Hour

5pm to 7:30pm Wednesday - Friday

\$11 Cocktails

Daiquiri

El Dorado 3yr Rum, Lime, Simple

Martinez

*Bluecoat Barrel Rested Gin, Cocchi di Torino
Maraschino, Orange Bitters*

Espresso Martini

Tito's Vodka, St. George Nola, Fresh Espresso, Simple

Vieux Carré

*Old Forester Rye, Pierre Ferrand Cognac 1840,
Carpano Antica Vermouth, Benedictine, Amargo Di Angostura*

\$11 Wine & \$6 Beer

Sparkling

Chandon Brut

67% Chardonnay/31% Pinot Noir/2% Meunier, California NV

White

Steininger Gruner Vetliner 2018, Austria

MacRostie Chardonnay 2020, Sonoma Coast, California

Red

Artadi Tempranillo 2018, Alva Spain

Love on Mars Cabernet Sauvignon 2019, California

Beer

Sierra Nevada - Hazy Little Things IPA - 6.7% abv - CA

Allagash White - Hefeweizen - 5.2% abv - ME

Manor Hill - Pilsner - 5.3% abv - MD

Natty Boh - Lager - 4.2% abv - TX (MD)

Happiness in the Raw

5pm to 7:30pm Daily

\$2

*All Fresh Oysters &
Classic Rockefeller*

\$12 Shrimp Cocktail

spicy horseradish, lemon

Burgers & Bites

St. Stephen Baked Brie 16
black raspberry jam, pretzel chips

Loaded Potato Croquettes 10
chopped bacon, cheddar, scallion, sour cream

Chilled Lobster Rolls 18
Maine lobster salad, sherry dressing, celery

Blackened Blue Claws 9
Alabama white sauce

Little Mussel Pot 8
crostini

Crispy Lamb Pies 11
braised shoulder, cumin, coriander, harissa, tabbouleh

Skewered Garlic & Thyme Tenderloin 15
horseradish sauce

Cheeseburger and Fries 17
*American cheese, lettuce, tomato, pickles, onion
bacon +2 impossible patty +2*