

Happy Hour

5pm to 7:30pm Wednesday - Friday

\$11 Cocktails

Daiquiri

El Dorado 3yr Rum, Lime, Simple

Martinez

*Bluecoat Barrel Rested Gin, Foro Rosso Vermouth
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

Phifer "Date Night" Sauvignon Blanc 2017, Napa Valley, California

Licia Albarino 2022, Rias Baixas, Spain

Red

Silvio Grasso Langhe Nebbiolo 2020, Italy

Couly-Dutheil "Les Gravieres" Chinon 2019, France

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

*Fresh Oysters &
Classic Rockefeller*

\$12 Shrimp Cocktail

spicy horseradish, lemon

Bites & Burger

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 & Fries 17

*American cheese, lettuce, tomato, pickles, onion
bacon +2 impossible patty +2*