

Happy Hour

Tuesday-Thursday 5-6
All Day Sunday

Glass Red \$7

Glass White \$7

Black Raven Pilsner \$4

Sake To Me \$12

Sake, Dry Vermouth, Twist or Olives

Rose Nylund \$12

Gin, Rose Geranium Liqueur,
Orgeat, Lemon

Mull It Over \$12

Wine, Fruit, Soda

Martinez \$12

Gin, Sweet Vermouth, Maraschino Liqueur

Vieux Carre \$12

Rye, Cognac, Sweet Vermouth,
Benedictine, Peychauds

Food

Roasted Almonds \$3.5 *gf/v*

Marinated Olives \$3.5 *gf/v*

Sockeye Salmon Crostini* \$3ea

Mascarpone, Pickled Shallot, Crispy Capers

Cheddar & Corn Cracklins \$5 *gf*

Serrano Pepper Fondue

Charcuterie & Cheese* \$12

Seasonal Accompaniments, Toast

Smoky Mac & Cheese \$8 *v*

Garlic Breadcrumbs, Scallion

Add Pork Belly \$4

Popcorn Chicken \$8

House Ranch or BBQ

parties of six or more subject to a 20% service charge
gf denotes gluten free items, *v* denotes vegetarian items
*eating raw or undercooked food may be harmful to your health

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