

FOLKLORE

ROOFTOP BAR



Happy Hour



Tuesday-Thursday 4-6:30
Friday-Sunday 3-6:30

Food

Hand-Cut Fries 4
Gem Lettuce Salad 7
Seasonal Soup 6
Hushpuppies 6

Gochujang Chicken Wings 8
Pimento Cheese Dip 7
Kalbi Beef Skewers 9
Black Angus Burger 12
Fried Chicken Sandwich 12

Beverage

Beer

Brooklyn Brewery Amber Lager (Draft) 6
Silver Branch Dr. Juicy IPA (Draft) 6
NA Honor Brewing West Coast IPA 5.25
Allagash Belgian Wheat 6
Mundo Especial Mexican Lager 5.25
Brooklyn Brewery La Playa Lime Lager 5.25
Troegs Summer IPA 6.00
Narragansett Lager 4.50
Surfside Vodka Iced Tea 6.00

Classic Cocktails

Vodka or Gin Martini 7
Make it Dirty +1
Blue Cheese Olives +2

Espresso Martini 8

Old Fashioned 7

Rye or Bourbon Manhattan 7
Extra Brandy Cherries + 2

Gin & Tonic 7

Margarita 7

House Mocktails

LOW COUNTRY SPRITZ 9
cucumber, Lime, Elderflower, Sparkling Cider

Wine

House White, Red, Champagne or Sangria 7
Mawby Green Prosecco 11.25
Barrel Oak Rosé 9.75
Barrel Oak Chardonnay 9.75
Eola Pinot Gris 9
Memory Palace Sauvignon Blanc 10.50
Ultraviolet Cabernet Sauvignon 9
Clay Shannon Point Noir 11.25
Southwest Vineyards Cab Franc 11.25

House Cocktails

FROZEN COCKTAIL 11.25
Seasonal Flavors
FOLKLORE CAIPIRINHA 9.75
Cachaca, Lime, Mint, Soda Water
HUGO SPRITZ 10.50
St. Germain, Prosecco, Cucumber, Lime, Mint
THE PORCH SIPPER 10.50
Bourbon, Lemon, Basil, Soda Water
LEMON VERBENA PALMER 10.50
Earl Grey Tea-Infused Vodka, Lemon, Honey
CHEF'S G&T 11.25
Cardamom Infused Gin, Lemongrass, Tonic

COCONUT LIMEADE 9
Lime Sherbert, Cream of Coconut



*A 20% Service Charge will be added to parties of 6 or more.
*3% surcharge will be added for credit card payments.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.