

Happy Hour (5-7PM, M-F) \$7HH | \$9

Old Fashioned | Pisco Punch
Daiquiri | High Life Combo

BRANDY | WHISKEY

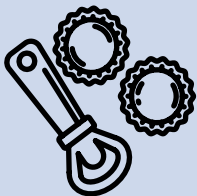
- Goodness Sake \$11**
sake, blackberry, rhinehall cherry brandy, lemon
- Pisco Punch \$9**
caravedo pisco, seasonal ingredients
- Cherry Toki-O Highball \$13**
local sour and sweet cherries, toki japanese whiskey, vanilla, cl. lemon, carbonation
- Ocopa Cocktail \$14**
caravedo pisco, st. germain, hierba luisa, clarified citrus
- Grilled Peach Iced Tea \$13**
teeling irish whiskey, grilled peaches, lemon, black tea
- Metronome \$13**
few rye whiskey, don ciccio amaro sirene, benedictine, absinthe
- Suffering Bastard \$13**
wild turkey bourbon, tanqueray gin, fresh ginger, mint, lime, bitters
- Starry Nights \$13**
wild turkey bourbon, wray & nephew overproof rum, demerara, mint, bitters
- Whiskey Whiskey Old Fashioned \$13**
rittenhouse rye, mashbill (rye, wheat, barley), bitters

LIGHT

STRONG

BEER

miller high life \$4
aval cider \$8
3 stars peppercorn saison \$8
flying dog thunderpeel hazy ipa \$7
guinness, 15oz \$8
add 1 oz "pop"
(whiskey or tequila) \$4



if you like dry reisling

GIN | VODKA

- Americano Rabarbaro \$12**
campari, rhubarb, cocchi di torino, clarified citrus, soda
- Meyer Lemon Cobbler \$13**
rieger's vodka, meyer lemon, cucumber, lemongrass, mizu shochu
- Rosé All Day \$12 | \$45**
tanqueray gin, raspberry, cl. lime & gfruit, combier rose
- Rhubarb Vodka Soda \$12 | \$45**
rhubarb, rieger's vodka, combier rose, clarified citrus, salt, soda
- Strawberry Sayonara \$11**
rieger's vodka, strawberry, lemon, sencha green tea
- The Bloomingdale \$12**
galangal infused tanqueray gin, raspberry shrub, egg foam, absinthe
- Costa del Sol Gin & Tonic \$12 | \$45**
tanqueray gin, grapefruit, meyer lemon, fino sherry, lime oleo, clarified citrus, salt, house tonic
- The Mistress \$14**
ketel one vodka, cl. citrus, cocchi americano, orange bitters

LIGHT

STRONG

TEQUILA | MEZCAL | RUM

- Spicy Paloma \$12**
milagro tequila, grapefruit, lime, salt, spices
- Griselda Blanco \$13**
patron reposado, el silencio mezcal, coconut, lime, cardamom
- Al Pastor Margarita \$13**
milagro tequila, la venenosa raicilla, pineapple, lime, achiote, grilled and smoked chiles
- Bombay Government Punch \$13**
park cognac, brugal xv rum, assam black tea, lime oleo, clarified citrus, bitters
- Queen's Park Swizzle \$14**
el dorado 15yr, angostura rum, mint, lime, michael's falernum

LIGHT

STRONG

Zero Proof

- Strawberry Citrus Cooler \$9**
seedlip citrus, strawberry, lemon, mint
- Spicy House Gingerbeer \$7**

WINE

if you like beaujolais/gamay
red - château la colombière, négrette, fr \$12/\$40
white - weingut furst, elbing, mosel, ge \$10/\$40 (Liter)
rosé (a lil funky)- christoph hoch, zweigelt, at \$13/\$45
sparkling - salazar, crémant de limoux, fr \$12/\$35

laurent perrier, brut, champagne, fr \$90
billecart-salmon, brut rosé, champagne, fr \$150

STARTERS

- Crunchy Seasoned Hard Pretzels **VG**\$4
- Tomato Soup **V**\$8
served with crackers
- Freshly Baked Focaccia Bread **VGD**.....\$6
accompaniments
- Jumbo Shrimp Cocktail **S** \$14
6 chilled jumbo shrimp with fresh cocktail sauce and lemon
- Confit Chicken Wings **D**\$14
served with ranch or blue cheese
BUFFALO | JERK (grilled) | NASHVILLE HOT
- MD Crab Dip **SDG**.....\$16
crabmeat, old bay, parmesan cream sauce, crackers
- SB Mozzarella Balls **VDG**\$9
local mozzarella, breaded and fried, with marinara and shaved parmesan
- Jerk Shrimp Skewers (4pc) **S**\$13

SANDWICHES

chicken thigh, grilled or fried on a sesame seed bun

- Original Chicken **GD**.....\$11
pickles and special sauce
- Buffalo **GD**..... \$12
buffalo sauce, blue cheese dressing, lettuce, pickles
- Jerk **GD** \$13
marinated & seasoned, apple slaw, apple butter, jerk mayo and pickles

MAKE ANY NASHVILLE HOT + \$1

Burger (beef or impossible burger **V**) **GD**\$12
american cheese, caramelized onion, tomato, lettuce, raw onion, pickles & special sauce
BACON \$2 | BLUE CHEESE \$2 | DOUBLE \$4

SIDES

- Mac n Cheese **VGD**\$6
- Pickled Vegetables **V**\$4
- Crinkle Fries **V**\$4

SALADS & VEGGIES

- Barely Grilled Caesar **GD** \$11
lightly grilled romaine with croutons, garlicky anchovy dressing, and parmesan
GRILLED SHRIMP +\$8 | GRILLED CHICKEN +\$6 | HANGER STEAK +13
- Cobb Salad **D**..... \$12
romaine, hard boiled egg, bacon, tomato, blue cheese dressing
- Sumac Cucumber Salad **V****D**..... \$8
salted cucumber, sumac pickled onion, parsley/mint dressing
- Charred Carrots **V****D**..... \$8
buttermilk herb sauce, scallion chimichurri, togarashi, crunchy salt, herbs
- Honey Eggplant **VG**\$7
crispy eggplant drizzled with spicy honey
- Green Beans **V**..... \$7
sautéed with garlic and chili flakes

CRAB MAC N CHEESE
gooey, cheesy elbow macaroni with crab meat, old bay, and parmesan
GS \$18

FRIED CHICKEN
CLASSIC OR NASHVILLE HOT
golden brown brined chicken thighs, served with fries, mac n cheese, and green beans
GD
2 pc \$20 | 4 pc \$28 | 8 pc \$42

STEAK FRITES
6oz grilled hanger steak with scallion chimichurri, shoestring fries, garlic aioli
\$25

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% Gratuity is added to all checks. Please let your server know if you would like this modified

- V** Vegetarian
- G** Contains Gluten
- D** Contains Dairy
- S** Contains Shellfish

STARTERS

Crunchy Seasoned Hard Pretzels **V G** \$4

Confit Chicken Wings **G D** \$14
served with ranch or blue cheese

BUFFALO | NASHVILLE HOT

SB Mozzarella Balls **V D G** \$9
Local mozzarella, breaded and fried, with marinara and shaved parmesan

Honey Eggplant **V G** \$7
crispy eggplant drizzled with spicy honey

SANDWICHES

(only fried, no grilled option)

Original Chicken **G D** \$11
pickles and special sauce

Buffalo **G D** \$12
buffalo sauce, blue cheese dressing, lettuce, pickles

Burger (beef or impossible burger **V**) **G D** \$12
american cheese, caramelized onion, tomato, lettuce, raw onion, pickles & special sauce
BACON \$2 | BLUE CHEESE \$2 | DOUBLE \$4

FRIED CHICKEN
CLASSIC OR NASHVILLE HOT
golden brown brined chicken thighs, served with fries
G D
2 p c \$16 | 4 p c \$24 | 8 p c \$38

SIDES

Pickled Vegetables **V** \$4

Crinkle Fries **V** \$4

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