## BACK TO SCHOOL MAISON PICKLE MINI MARTINI HOUR MON-FRI 4:00PM - 6:30PM

AND OF SOME IN

## Mini Martini Flight \$10

#### THE BOTANIST'S

#### **BOTANICAL BOND**

BOTANIST GIN DRY VERMOUTH COCCHI AMERICANO

#### **SPELL**

BOTANIST GIN SWEET VERMOUTH MARASCHINO LIQUEUR GARDEN OF GIN

BOTANIST GIN LO-FI DRY VERMOUTH ORANGE BITTERS

ORANGE BITTERS Craving More? Upgrade Any One of the Above to a Full-Sized Cocktail for \$12!

## The Cosmopolitan Affair \$12

#### LA CLASSIQUE

VODKA COINTREAU FRESH LIME CRANBERRY

#### CONTINENTAL

GRAPPA
P-31 HERBAL APERITIF
KOSHER DILL BRINE SYRUP

FRESH LIME HELLFIRE SHRUB BITTERS

#### SOCIALITE

TEQUILA BLANCA ORANGE DRY CURAÇAO FRESH LIME POMEGRANATE

# MAISON TREAT Beau Joie Demi-Sec Champagne

**HOUSE HIGHBALLS \$12** 

WINES BY THE GLASS \$10

**BEERS ON TAP \$7** 

# BACK TO SCHOOL MAISON PICKLE MINI MARTINI HOUR

MON-FRI 4:00PM - 6:30PM

## NOSH \$10

#### **D'OLIVED EGGS**

EVOO, Micro Arugula, Maldon Salt

#### PICKLED CRUDITÉS

Seasonal Pickled Vegetables, Herb Aioli

#### MAISON FRIES WITH GRUYERE FONDUE AND BACON

#### CRISPY PICKLED ARTICHOKES

Spicy Aioli, Pickled Mustard Seed

#### SHISHITO PEPPERS

Pickled Red Onions, Lemon, Salt

### NOMS \$15

#### CRAB ARTICHOKE AND SPINACH DIP

Mozzarella, Fresh Herbs, Toasted Bread

#### SHRIMP PILLOW DUMPLINGS

Ginger Butter Sauce, Crispy Scallions, Chili & Herb Oil

#### HALF DOZEN SHRIMP COCKTAIL

Cocktail Sauce, Half Lemon

#### BACON STEAK

Maple Syrup, Cilantro, Chile Oil, Mustard Seeds

#### CRISPY CALAMARY

Fra Diavolo Sauce, Garlic Bread