

Drink Up With
MAISON PICKLE
MINI MARTINI HOUR*

Mon-Fri 4:30 pm - 6:30 pm

Mini Martini Flight \$12

BOTANICAL BOND

BOTANIST GIN
DRY VERMOUTH
COCCHI AMERICANO

**THE BOTANIST'S
SPELL**

BOTANIST GIN
SWEET VERMOUTH
MARASCHINO LIQUEUR
ORANGE BITTERS

GARDEN OF GIN

BOTANIST GIN
LO-FI DRY VERMOUTH
ORANGE BITTERS

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

The Cognac Trilogy \$12

SIDECAR

DUDOGNON SELECTION COGNAC, ORANGE CURACAO, FRESH LEMON, CANE SUGAR

THE HARVARD

DUDOGNON SELECTION COGNAC, SWEET VERMOUTH, BITTERS

GRANDE AFFAIRE

DUDOGNON SELECTION COGNAC, GRENADINE, FRESH LEMON, BITTERS

HOUSE LIQUOR HIGHBALLS \$12

WINES BY THE GLASS \$11

BEER \$7

**Enjoy responsibly at our Main Bar*

Eat Up With
**MAISON PICKLE
MINI MARTINI HOUR***

Mon-Fri 4:30 pm - 6:30 pm

NOSH \$10

SEASONAL MARKET SOUP
Chef's Selection

PICKLED CRUDITÉS
Seasonal Pickled Vegetables, Herb Aioli

MAISON FRIES WITH GRUYERE FONDUE AND BACON

CRISPY PICKLED ARTICHOKEs
Spicy Aioli, Pickled Mustard Seed

NOMS \$15

ARTICHOKE AND SPINACH DIP CLASSIQUE
Mozzarella, Fresh Herbs, Toasted Bread

TUNA TARTARE
Dijon Vinaigrette, Herb Aioli

CRISPY CALAMARI
Fra Diavolo Sauce, Garlic Bread