

HAPPY HOUR DRINKS [4-7PM]

BEERS - \$6

STELLA ARTOIS
GOOSE ISLAND IPA
MILLER LITE
SHOCKTOP
STRONGBOW CIDER

WINES BY THE GLASS - \$7

DOM. BELLEVUE SAUVIGNON BLANC
PENYA GRENACHE ROSE
BIUTIFUL CAVA BRUT ROSE
SIMONET SPARKLING
BLANC DE BLANC
FLACCO TEMPRANILLO

COCKTAILS - \$8

NEW WISCONSIN OLD FASHIONED
*ezra brooks bourbon, korbel brandy,
simple syrup, bitters, sprite espuma*

A MULE'S ESCAPE
*altos reposado, fresh lime juice, luxardo
aperitivo, bruto americano, ginger beer*

LIFE ON THE GINSIDE
tanqueray 10, basil syrup, fresh lime juice, orange

RARE-I-TEA
earl grey infused vodka, egg white, simple syrup

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RARE

TAVERN

WASHINGTON, DC

HAPPY HOUR SNACKS (4-7PM)

DAILY HAPPY HOUR OYSTER	\$1EA
HOUSE-MADE JAR OF PICKLES	\$2
SPICED BAR NUTS	\$3
PARMESAN & GARLIC PRETZELS	\$3
SOFT BOILED SCOTCH EGG	\$4
CHEESE CURDS	\$7
3oz DRY-AGED SLIDERS	\$4EA

QUICK BITES

HAM & CHEESE CURDS
prosciutto, pickled nameko
mushrooms, tomato confiture \$15

BASIL & BUTTER ESCARGOT
lemon, black mustard, sourdough \$15

BEEF TENDERLOIN STEAK TARTAR
quail egg, grilled shiitake, jalapeno \$13

CEVICHE QUARTET
peru, mexico, vietnam, tahiti \$14

CHARCUTERIE & CHEESE
grilled country bread, pickled
relish, mostardo, honey \$18

SOMETHING MORE

PRIME DRY-AGED
HALF-POUND BURGER
goot essa cheese, LTOP, fries \$20
add foie gras \$28

PRIME BOTTLENECK STEAK FRITES
maitre d' hotel butter,
florentined tomato, garlic fries \$32

RARE

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