

happy hour menu

Flora Bar Lounge
Tuesdays – Thursdays
5:30 – 7:30 PM

Oysters with
Szechuan mignonette *
1 each

Spiced almonds	5
Marinated olives	9
Potato and Raclette croquettes	16
White shrimp with cocktail sauce *	26
Jamón Ibérico de Bellota	28
Wagyu beef burger, pepper marmalade, and Taleggio with fries	27
Cheese plate	9
Adair – raw cow; Connersville, Indiana	
Calderwood – raw cow; Greensboro Bend, Vermont	

Classic cocktails 10
Aperol Spritz
Martini
Manhattan
Negroni
Old Fashioned

Wine		
SPARKLING	Conquilla, Cava – Penedès, Spain NV	8
WHITE	Cabrol, Picpoul de Pinet – Languedoc, France 2017	8
RED	Bodegas Breca, Garnacha – Calatayud, Spain 2016	8
Beer		
Stillwater Artisanal, 'Cellar Door' Saison – Baltimore, MD (12 oz) 6.6%		5

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

w i n e & b e e r

	glass	bottle
Sparkling		
Les Têtes, <i>'Têtes au Bois Dormant'</i> – Loire, France NV	17	68
Le Brun Servenay, <i>'Mélodie en C.'</i> Extra-Brut – Champagne, FR NV	28	108
Bérèche et Fils, Brut Réserve – Champagne, France NV	30	116
Christophe Mignon, <i>'Pur Meunier'</i> Rosé – Champagne, France NV	28	108
Sherry		
Equipo Navazos, Manzanilla en Rama – Sanlúcar, Spain NV	15	
Equipo Navazos, <i>'Palo Cortado n°75'</i> – Sanlúcar, Spain NV	23	
Bodegas Alonso (F. Méndez), Palo Cortado VORS – Spain NV	38	
White		
Romain Chamiot, Apremont Jacquère – Savoie, France 2017	15	60
Peter Lauer, <i>'Barrel X'</i> Riesling – Saar, Germany 2017	16	64
Domaine Richou, <i>'Chauvigné'</i> Anjou Blanc – Loire, France 2017	20	80
Luis Seabra, <i>'Xisto Ilimitado'</i> – Douro, Portugal 2017	18	72
G. Almondo, <i>'Bricco delle Ciliegie'</i> Arneis – Piedmont, Italy 2017	17	68
A. & M. Tissot, <i>'Patchwork'</i> Chardonnay – Jura, France 2017 (1.5 L)	24	192
Knoll, Loibner Riesling Smaragd – Wachau, Austria 2016	27	108
Rosé		
Schlosskellerei Gobelsburg, <i>'Cistercien'</i> Rosé – Kamptal, Austria 2017	16	64
Torremilanos, <i>'Ojo Gallo'</i> Clarete – Ribera del Duero, Spain 2017	18	72
Red		
Guillaume Clusel, Gamay – Coteaux du Lyonnais, France 2017	15	60
Bitouzet-Prieur, Volnay 1 ^{er} Cru <i>'Les Aussey'</i> – Burgundy, France 2011	27	108
Domaine Giacometti, <i>'Cru des Agriate'</i> – Corsica, France 2015	17	68
Renato Fenocchio, Barbaresco – Piedmont, Italy 2015	25	100
Comando G, <i>'Bruja de Rozas'</i> Garnacha – Madrid, Spain 2016	19	76
Santa Duc, Châteauneuf-du-Pape – Southern Rhône, France 2014	29	116
Château Massereau, <i>'Cuvée K'</i> Bordeaux Supérieur – France 2007	22	88
Faury, Syrah Collines Rhodaniennes – Northern Rhône, France 2017	20	80
Beer & Cider		
Threes Brewing, <i>'Vliet'</i> Pilsner – Brooklyn, NY (16 oz) 5.1%	12	
Oxbow, Lobster farmhouse ale – Newcastle, ME (16.9 oz) 4.5%	35	
Bell's, <i>'Two Hearted'</i> American IPA – Comstock, MI (12 oz) 7%	10	
The Alchemist, <i>'Focal Banger'</i> IPA – Waterbury, VT (16 oz) 7%	20	
Brasserie des Voirons, <i>'Lug'</i> Amber Ale – France (11.3 oz) 6%	16	
Greenport Harbor, <i>'Black Duck'</i> Porter – Greenport, NY (12 oz) 4.7%	10	
Lesuffleur, <i>'Folletière'</i> Apple cider – France 2016 (750 ml) 7.1%	16	64