

# happy hour menu

Flora Bar Lounge  
5:30 – 7:30 PM

Oysters with Szechuan mignonette *	1/pc
Marinated olives	6
Jamón Ibérico de Bellota	16
Croquettes with potato and Raclette	8
Deviled eggs	5
Wagyu beef burger, pepper marmalade, and Taleggio (3.5 oz)	12
French fries	4
Cheese plate	9
Bru-XL – pasteurized cow, Gouda, Netherlands	
Adarré Réserve – pasteurized goat/sheep, Pyrenees, France	

Classic cocktails	10
Martini	
Manhattan	
Old Fashioned	
Aperol Spritz	

Wine		
SPARKLING	Conquilla, Cava – Penedès, Spain NV	8
WHITE	Château Ducasse – Bordeaux, France 2016	8
RED	La Manarine, Carignan – Vaucluse, France 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.*

## wine & beer

	glass	bottle
<b>Sparkling</b>		
A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV	17	68
Le Brun Servenay, 'Mélodie en C.,' Extra-Brut – Champagne, FR NV	28	108
Savart, 'L'Ouverture,' Brut Blanc de Noirs – Champagne, FR NV	30	116
Christophe Mignon, 'Pur Meunier' Rosé – Champagne, France NV	28	108
<b>Sherry</b>		
Equipo Navazos, Manzanilla en Rama – Sanlúcar, Spain NV	15	
Equipo Navazos, 'Palo Cortado n°75' – Sanlúcar, Spain NV	23	
Bodegas Alonso (F. Méndez), Palo Cortado VORS – Spain NV	38	
<b>White</b>		
Romain Chamiot, Apremont Jacquère – Savoie, France 2017	15	60
Noëlla Morantin, 'Les Pichiaux' Sauvignon Blanc – Loire, FR 2017	20	80
J.B. Becker, 'Walkenberg' Riesling trocken – Rheingau, GE 2008	19	76
Ciro Picariello, Fiano di Avellino – Campania, Italy 2017	17	68
Costador, 'Metamorphika' Macabeu – Catalonia, Spain 2017	19	76
Taupenot-Merme, Auxey-Duresses – Burgundy, France 2014	25	100
Ch. de Bonnezeaux, 'Montagne' Chenin Blanc – Loire, FR 2017	24	96
<b>Rosé</b>		
Bründlmayer, Zweigelt – Kamptal, Austria 2017	16	64
Enderle & Moll, 'Spätburgunder-Rosé' – Baden, Germany 2017	18	72
<b>Red</b>		
Mortier, 'Sables' St.-Nicolas-de-Bourgeuil – Loire, France 2017	15	60
Château de la Maltroye, Bourgogne – Burgundy, France 2015	23	92
Domaine Giacometti, 'Cru des Agriate' – Corsica, France 2015	17	68
La Prevostura, Bramaterra Nebbiolo – Piedmont, Italy 2012	25	100
Comando G, 'Bruja de Rozas' Garnacha – Madrid, Spain 2016	20	80
Le Bihan, 'Vieillefont' Côtes du Duras – Southwest France 2012	18	72
Gramenon, 'Sierra du Sud' Syrah – S. Rhône, France 2017	24	96
<b>Beer &amp; Cider</b>		
Threes Brewing, 'Vliet' Pilsner – Brooklyn, NY (16 oz ) 5.1%	12	
Oxbow, Farmhouse Pale Ale – Newcastle, ME (11.2 oz) 6%	12	
Oxbow, Lobster farmhouse ale – Newcastle, ME (16.9 oz) 4.5%	35	
Bell's, 'Two Hearted' American IPA – Comstock, MI (12 oz) 7%	10	
Brasserie des Voirons, 'Lug' Amber Ale – France (11.3 oz) 6%	16	
Maine Beer Co., 'Mean Old Tom' Stout – Freeport, ME (16.9 oz) 6.5%	18	
Lesuffleur, 'Folletière' Apple cider – France 2016 (750 ml) 7.1%	16	64