

happy hour menu

Flora Bar Lounge
Tuesdays – Thursdays
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 – cow; Gouda, Netherlands	
Camembert Tre Latti – goat, sheep, and cow; Langhe, Italy	

Classic cocktails	10
Aperol Spritz	
Martini	
Manhattan	
Negroni	
Old Fashioned	

Wine		
SPARKLING	Conquilla, Cava – Penedès, Spain NV	8
WHITE	Domaine Pélaquié – Rhône, France 2017	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.*

w i n e & b e e r

	glass	bottle
Sparkling		
A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV	17	68
Le Brun Servenay, <i>'Mélodie en C.'</i> Extra-Brut – Champagne, FR NV	28	108
Jean Lallement, Brut – 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
Noëlla Morantin, <i>'Les Pichiaux'</i> Sauvignon Blanc – Loire, FR 2017	20	80
Weiser-Künstler, Riesling feinherb – Mosel, Germany 2017	16	64
Luis Seabra, <i>'Xisto Ilimitado'</i> – Douro, Portugal 2017	18	72
Ciro Picariello, Fiano di Avellino – Campania, Italy 2017	17	68
Buisson, Saint-Romain <i>'La Perrière'</i> – Burgundy, France 2015	25	100
Knoll, Loibner Riesling Smaragd – Wachau, Austria 2016	27	108
Rosé		
Bründlmayer, Zweigelt – Kamptal, Austria 2017	16	64
Torremilanos, <i>'Ojo Gallo'</i> Clarete – Ribera del Duero, Spain 2017	18	72
Red		
Mortier, <i>'Sables'</i> St.-Nicolas-de-Bourgeuil – Loire, France 2017	15	60
Bitouzet-Prieur, Volnay 1 ^{er} Cru <i>'Les Aussey'</i> – Burgundy, France 2013	27	108
Domaine Giacometti, <i>'Cru des Agriate'</i> – Corsica, France 2015	17	68
La Prevostura, Bramaterra Nebbiolo – Piedmont, Italy 2012	25	100
Comando G, <i>'Bruja de Rozas'</i> Garnacha – Madrid, Spain 2016	20	80
Le Bihan, <i>'Vieillefont'</i> Côtes du Duras – Southwest France 2012	18	72
Gramenon, <i>'Sierra du Sud'</i> Syrah – S. Rhône, France 2017	24	96
Beer & Cider		
Threes Brewing, <i>'Vliet'</i> 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, <i>'Two Hearted'</i> American IPA – Comstock, MI (12 oz) 7%	10	
The Alchemist, <i>'Heady Topper'</i> DIPA – Waterbury, VT (16 oz) 8%	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