

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	2.5/pc
Wagyu beef burger, pepper marmalade, and Taleggio (3.5 oz)	12
French fries	4
Cheese plate	9
Bru-XL – cow; Gouda, Netherlands	
Tomme de Savoie – raw cow; Savoie, France	

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	Bodegas Breca, Garnacha – Calatayud, Spain 2016	8

Beer

Stillwater Artisanal, 'Cellar Door' Saison – Baltimore, MD (12 oz) 6.6%	5
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** 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
Weiser-Künstler, Riesling feinherb – Mosel, 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
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		
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		
Arnaud Lambert, ' <i>Clos Mazurique</i> ' Saumur – Loire, France 2017	15	60
Bitouzet-Prieur, Volnay 1 ^{er} Cru ' <i>Les Aussy</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>Heady Topper</i> ' DIPA – Waterbury, VT (16 oz) 8%	20	
Brasserie des Voiron, ' <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