

# happy hour menu

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

Oysters with  
Szechuan mignonette \*  
1 each

Marinated olives	9
Salchichón brioche sandwich	5
Focaccia	3
French fries	10
Potato and Raclette croquettes	16
White shrimp with cocktail sauce *	26
Wagyu beef burger, pepper marmalade, and Taleggio with fries	27
Cheese plate	9
Camembert Tre Latti – goat, sheep and cow; Langhe, Italy	
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
ROSÉ	Fontsainte, 'Gris de Gris' – Languedoc, France 2017	8
RED	Bodegas Breca, Garnacha – Calatayud, Spain 2016	8

## Beer

Stillwater Artisanal, 'Classique' Saison – Baltimore, MD (12 oz) 4.5%	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
<b>Sparkling</b>		
Casa de Saima, Baga Bruto – Bairrada, Portugal 2015	16	64
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
<b>Sherry</b>		
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	
<b>White</b>		
Romain Chamiot, Apremont Jacquère – Savoie, France 2017	15	60
Keller, ' <i>Limestone</i> ' Riesling – Rheinhessen, Germany 2018	18	72
Domaine Richou, ' <i>Chauvigné</i> ' Anjou Blanc – Loire, France 2017	20	80
Folias de Baco, ' <i>Uivo</i> ' Reserva – Douro, Portugal 2017	17	68
Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2014	18	72
Guerila, Rebula – Primorska, Slovenia 2017	19	76
Buisson, Saint-Romain ' <i>La Perrière</i> ' – Burgundy, France 2015	25	100
Knoll, Loibner Riesling Smaragd – Wachau, Austria 2016	27	108
<b>Rosé</b>		
Schlosskellerei Gobelsburg, ' <i>Cistercien</i> ' – Kamptal, Austria 2018	16	64
Thomas-Labaille, Sancerre ' <i>Authentique</i> ' – Loire, France 2017	20	80
Torremilanos, ' <i>Ojo Gallo</i> ' Clarete – Ribera del Duero, Spain 2017	18	72
<b>Red</b>		
Guillaume Clusel, Gamay – Coteaux du Lyonnais, France 2017	15	60
Chandon de Briailles, Savigny-lès-Beaune – Burgundy, France 2017	25	100
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
Château Massereau, ' <i>Cuvée K</i> ' Bordeaux Supérieur – France 2007	22	88
Faury, Syrah Collines Rhodaniennes – Northern Rhône, France 2017	20	80
<b>Beer &amp; Cider</b>		
Stillwater, ' <i>Extra Dry</i> ' Sake style saison – Stratford, CT (16 oz) 4.2%	12	
Oxbow, ' <i>Momoko</i> ' Peach farmhouse ale – ME (16.9 oz) 7%	35	
Bell's, ' <i>Two Hearted</i> ' American IPA – Comstock, MI (12 oz) 7%	10	
Bissell Brothers, ' <i>Substance</i> ' Ale – Portland, ME (16 oz) 6.6%	18	
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	
Stefan Vetter, Apple cider – Franken, Germany 2017 (750 ml) 7.0%	15	60