



## HAPPY HOUR 4-5PM

### SNACKS

BLUE HEN CHIPS \$7  
bacon jam, cheese sauce, scallions

TEMPURA DELICATA SQUASH \$7  
dashi aioli, quinoa crunch

SMOKED BASS GOUGERES \$13  
pate a choux, herbed creme fraiche

FRIED CALAMARI \$12  
gochujang glaze, slaw, peanuts

1/2 DOZEN OYSTERS \$12  
daily selection, accoutrements

ROASTED CARROTS \$7  
herb tahini, walnut salsa macha

SHRIMP COCKTAIL \$12  
cocktail sauce, chives

### DRINKS

DOMESTIC BOTTLES \$3

BROOKLYN DRAFT \$5

CORA MONTEPULCIANO \$7

GULP HABLO VERDEJO \$7

DI GIOVANNA ROSE \$7

FROSE \$8

## BAR & PATIO

## DRAFT BEER

BROOKLYN PILSNER 7

*5.1% new york*

HEAVY SEAS BARREL AGED DOUBLE CANNON IPA 8

*10.5% maryland*

NESHAMINY CREEK JAWN OF THE DEAD RYE IPA 7

*6.5% pennsylvania*

SAISON DUPONT 9

*6.5% belgium*

SIERRA NEVADA PALE ALE 7

*5% california*

BOSTEELS KWAK ALE 9

*8.4% belgium*

### SPARKLING

PORTLANDIA

*brut rose, columbia valley 13/46*

BAILLY LAPIERRE

*brut, burgundy 14/48*

### WHITE

GULP HABLO

*verdejo, la mancha 10/40*

MARY TAYLOR

*sauvignon blanc, touraine 12/44*

BRUNN

*gruner veltliner, kremstal 12/44*

NORTICO

*albarino, minho 12/44*

MEDILUNE

*chardonnay, languedoc 13/46*

STEPHAN STEINMETZ

*pinot blanc, mosel 14/48*

### ROSE

DI GIOVANNA

*nero d'avola rose, sicily 10 draft*

### RED

CORA

*montepulciano, abruzzo 10/38*

DOGLIA

*grignolino, asti 12/44*

PAINTED FIELDS

*cabernet sauvignon, sierra foothills 14/48*

EGUILUZ

*tempranillo, rioja 14/48*

SCHUG

*pinot noir, sonoma coast 13/46*

LA KIUVA

*nebbiolo, valle d'aosta 17/62*