



HAPPYHOUR 3-5:30

BITES

chili cheese + sour cream + green onions **\$6**

grilled marinated olives **\$5**

mixed greens radish + carrot + pepitas + verjus vin **\$6**

grilled flatbread garlic herb confit + leeks + apples
house ricotta + seasonal greens **\$6**

smoked trout pickles + mustard + crostini **\$6**

grilled cheese white cheddar+ daily soup **\$6**

salt cod brandade spread grilled bread **\$6**

"French" dip eye of round + horseradish aioli
Swiss cheese + jus **\$7**

s'mores **\$6**



ALLCLASSICSHAPPYHOUR

COCKTAILS \$6

Mamie Taylor

rye whiskey + lime juice + ginger beer

Hoopla

brandy + triple sec + lemon + Cocchi Americano

El Presidente

white rum + dry vermouth + curacao + grenadine

Hanky Panky

gin + sweet vermouth + Fernet Branca + orange zest

Americano

Campari + sweet vermouth + soda water

Mexican Firing Squad

tequila + lime + grenadine + Angostura bitters

Preakness

bourbon + sweet vermouth + Benedictine

Angostura bitters + orange zest

Wine \$6

White - '14 Esprit de Sarrail Sauvignon Blend,
Languedoc, FR

Red - '13 Bodegas Aragonesas 'Don Ramon'
Garnacha-Tempranillo, Campo De Borja, SP

Drafts

Commons Brewing Pilsner OR \$4

Rotating IPA \$4

Buoy Red Ale OR \$4

Anderson Valley Barrel Aged Stout CA \$4

Cider Ki zt|vw(Kfl mxE vzs{ ([ti sm OR \$5