

S. S.



FOOD

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
DEVILS ON HORSEBACK	<i>Prosciutto wrapped Dates, Stuffed with Gorgonzola Cheese, with Maple Balsamic Drizzle</i>	12	Shirley
DILL & ROAST GARLIC HUMMUS	<i>With Toasted Pita Chips</i>	8	Shirley
BONSAI CHICKEN	<i>Kewpie Mayo, Lemon</i>	9	H.H.
SMOKED FISH DIP	<i>Ritz, Fennel, Celery</i>	10	H.H.
SALT & PEPPER BROCCOLI	<i>Ranch, Lemon</i>	7	H.H.
MAC N' CHEESE BITES	<i>Fried, Served with Jalapeño Aioli</i>	8	H.H.
SHRIMP COCKTAIL	<i>Served with House Cocktail Sauce</i>	15	Shirley
SPINACH ARTICHOKE DIP	<i>Served with Endive and Toasted Baguette</i>	10	Shirley
CHEESE & CHARCUTERIE	<i>Chef's Selection, Served with Cornichons, House-Pickled Onions, Dijon, Pear Chutney, and Baguette Choice of Cheese OR Charcuterie</i>	52 16	Shirley
<h2>SANDWICHES</h2>			
AVOCADO GRANDE	<i>Avocado, Broccoli, Red Onion, Zucchini, Sprouts</i>	11	H.H.
GRILLED CHEESE	<i>Fontina and American Cheeses, Tomato Soup on the Side</i>	9	H.H.
HAPPIEST SINGLE BURGER	<i>Single patty, American Cheese, Lettuce, Tomato, Pickles, Confit Onion, Special Sauce</i>	9	H.H.
	<i>Add Fries</i>	4	

Food by The Happiest Hour



HOUSE COCKTAILS

A selection Shirley's favorites

APERITIF

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
VILLAGE BICYCLE	<i>Choice of vodka or gin‡, blanc vermouth, kaffir lime, lychee, ginger, lemon</i> ‡ Dorothy Parker Gin	16	Jim Kearns
PLUM TUCKERED	<i>Gin‡, Irish whisky‡, plum sake‡, Aperol, cane, Peychaud's, lemon, cucumber</i> ‡ Dorothy Parker Gin ‡ Connemara peated Irish whisky ‡ Umeshu plum sake	17	Jim Kearns
CAMPSITE	<i>Campo de Encanto pisco, Campari, Bonal Gentian Quina, IPA, cucumber</i>	16	Jim Kearns
RASPBERRY BERET	<i>Bourbon‡, Luxardo Bitter, ginger, lemon, raspberries</i> ‡ Elijah Craig	19	Jordan Brower
ALL OF SOMETHING	<i>Whiskey‡, gin‡, riesling, allspice, King Cake syrup, lemon, grapefruit, mint</i> ‡ Connemara Single Malt ‡ Dorothy Parker	16	Erika Ordoñez

APERITIF CONT'D

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
ANTS ANALOG	<i>Guatemalan Rum</i> ‡, <i>Amontillado Sherry, Cream</i> <i>Sherry, Pedro Ximenez, celery</i> <i>bitters</i> ‡ Ron Zacapa 25 Year	16	Jim Kearns
LAWYERS, GUNS, AND MONEY	<i>Red wine, port, Pedro</i> <i>Ximenez, rhum</i> ‡, <i>cacao</i> ‡, <i>Amargo Chuncho, Hellfire</i> <i>shrub</i> ‡ Barbancourt 5 Star ‡ Tempus Fugit Cacao	16	Jim Kearns

SPICE RACK

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
SWAMP FIRE	<i>Green chili vodka, tequila, jalapeño, Green Chartreuse, cilantro, pineapple, lime</i>	17	Garret Richard
ISLAND IN THE SUN	<i>Rum, overproof tequila‡, pineapple, mango, habanero, lime</i> ‡ El Luchador 110°	19	Jordan Brower
TEMPLE ST. SOUR	<i>Gin‡, cognac‡, peach liqueur, rice wine vinegar, horseradish, ginger, lemon</i> ‡ St. George Botanivore ‡ Pierre Ferrand 1840	18	Jim Kearns
CHINATOWN DAIQUIRI	<i>Rum‡, strawberry, Sriracha, ginger, honey, lime</i> ‡ Appleton Reserve Blend	16	Garret Richard
PAVO SALVAJE	<i>Rye, jalapeño tequila, Mole bitters, Angostura, cane</i>	16	Jim Kearns
BARACCA BROWN	<i>Mezcal, Ancho Reyes, Galliano Ristretto, Angostura and Mole bitters</i>	20	Ray Sakover

SPICE RACK CONT'D

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
JUMP UP JAMAICA	<i>Rums‡, serrano, house sorrel, angostura, grapefruit, lime, mint</i> ‡ Wray & Nephew, Coruba	16	Garret Richard
SUMMER IN SIAM	<i>Habanero-infused rum‡, tamarind liqueur, pineapple, lime, Thai Basil</i> ‡ Plantation Trinidad Old Reserve 2001	21	Jim Kearns

SHAKEN

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
BACK TO BASICS	<i>Citrus vodka</i> ‡, <i>Aperol</i> , <i>grapefruit liqueur</i> , <i>cinnamon</i> , <i>lime</i> ‡ St. George California Citrus	17	Jordan Brower
CURSE OF LO PAN	<i>Gin</i> ‡, <i>jasmine</i> , <i>matcha</i> , <i>coconut</i> , <i>lemon</i> , <i>egg white</i> * ‡ Beefeater 24	21	Ray Sakover
MONKEY MAN	<i>Whisky</i> ‡, <i>rum</i> ‡, <i>banana</i> , <i>cinnamon</i> , <i>vanilla</i> , <i>pineapple</i> , <i>lime</i> ‡ George Dickel Tennessee Whisky #12 ‡ El Dorado 15 year rum	18	Jim Kearns
STRANGE POWERS	<i>Aquavit</i> ‡, <i>oloroso sherry</i> , <i>red pepper</i> , <i>lemon</i> ‡Linie	16	Erika Ordoñez
CASABLANCA	<i>Gin</i> ‡, <i>rum</i> ‡, <i>date</i> , <i>turmeric</i> , <i>harissa</i> , <i>honey</i> , <i>lemon</i> ‡ Majon Dry Spanish Gin ‡ Scarlet Ibis Trinidad Rum	17	Ray Sakover
CLEOPATRA	<i>Cachaça</i> ‡, <i>bison grass vodka</i> , <i>pandan extract</i> , <i>banana cordial</i> , <i>lime</i> ‡ Avua Prata cachaça	16	Garret Richard

SHAKEN CONT'D

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
UNDEAD BASTARD	<i>Rhum‡, cognac, gin, angostura, lime cordial, ginger, cucumber, salt, lime</i> ‡Barbancourt 8 Year	21	Garret Richard
THE HIGHWAYMAN	<i>Reposado tequila, Applejack‡, pear eu de vie, mezcal, maple, lime</i> ‡Laird's Bonded Applejack	16	Jim Kearns
TAHITIAN COFFEE (FOR TWO)	<i>Rum‡, pisco‡, cold brew concentrate, house falernum, honey, guava, passion fruit, orange, lime</i> ‡ Plantation Barbados rum ‡ Campo de Encanto pisco	57	Garret Richard
CART BEFORE THE HORSE	<i>Rhum agricole‡, añejo tequila‡, oloroso sherry, Luxardo Fernet, angostura, absinthe, brown sugar, root beer, orange, carrot</i> ‡ Neisson EL'Esprit ‡ 123 Organic Tequila Añejo	27	Jim Kearns
PERLA NEGRA (FOR TWO)	<i>Rum‡, Batavia Arrack, honey, ginger, orange, kalamansi, sorrel, activated charcoal</i> ‡ Santa Teresa 1796	39	Jim Kearns

STIRRED

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
BUNSEN HONEYDEW	<i>Vodka‡, gin‡, aloe liqueur, honey, orange bitters, absinthe, cucumber</i> ‡ Absolut Elyx ‡ Hendrick's	16	Ray Sakover & Garret Richard
BERING STRAIT	<i>Mezcal, pisco, beer distillate‡, sparkling Nigori sake, agave, ginger, pineapple, yuzu, soda</i> ‡ Kiuchi No Shizuku	24	Jim Kearns
PACIFIC COAST HIGHWAY	<i>Eucalyptus-infused gin‡, pine liqueur, Douglas fir eu de vie, fino sherry, pastis, cucumber</i> ‡ St. George Terroir	20	Jim Kearns
IN THE GREENHOUSE	<i>Dill infused Bulleit Rye, Bols Genever, birch snaps, blanc vermouth, Guillamette Genepi, celery bitters</i>	21	Jim Kearns
BLACK & GOLD	<i>Gold and Black rums‡, Cynar, Luxardo Maraschino, Carpano Antica, coffee</i> ‡ Hamilton's Jamaican	16	Erika Ordoñez

STIRRED CONT'D

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
HE GIVES SPEECHES	<i>Rhum‡, Luxardo Fernet, Violette, black pepper</i> ‡ Rhum JM Agricole Paille 100°	16	Garret Richard
THREE ON A MATCH	<i>Sarsaparilla infused rye, Nocino, Cynar, Amontillado sherry, angostura, absinthe</i>	17	Jim Kearns
RUE MORGUE	<i>Blended Scotch, ruby port, Benedictine, crème de cacao</i>	18	John Henderson
QUILTY	<i>Islay Scotch, Mezcal, Bourbon, Galliano Ristretto, Amontillado sherry</i>	24	Jim Kearns

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BEER & CIDER

<i>Name</i>	<i>Description</i>	<i>\$</i>
BEER		
STIEGL LAGER	<i>Salzburg, Austria</i>	<i>10</i>
HITACHINO NEST RED ALE	<i>Kiuchi Brewery, Japan</i>	<i>20</i>
FOUNDERS CENTENNIAL IPA	<i>Grand Rapids, Michigan</i>	<i>10</i>
ANCHOR PORTER	<i>San Francisco, California</i>	<i>10</i>
DUCHESS DE BOURGOGNE FLANDERS RED ALE	<i>Brouwerij Verhaeghe, Belgium</i>	<i>25</i>
CIDER		
JK SCRUMPY'S CIDER	<i>Flushing, Michigan</i> <i>22 oz</i>	<i>25</i>
AVAL CIDRE ARTISANAL	<i>Bretagne, France</i> <i>11.2 oz</i>	<i>15</i>

WINE

<i>Name</i>	<i>Description</i>	<i>\$</i>		
WHITE				
DR FISCHER "SPICY GOAT"	<i>Reisling, Germany, 2014</i>	14		
EULOGIO POMARES, ZARATE	<i>Albarino, Spain, 2014</i>	17		
HENRI DELAGRANGE ET FILS, BOURGOGNE HAUTES-COTES DE BEAUNE	<i>Chardonnay, France, 2013</i>	18		
ROSÉ				
CHATEAU PIGOUDET CLASSIC	<i>Coteaux d'Aix-en-Provence, France, 2015</i>	15		
RED				
FOLK TREE	<i>Pinot Noir, USA, Central Coast CA, 2014</i>	15		
VELENOSI	<i>Lacrima Di morro D'Alba, Italy, 2013</i>	14		
JEAN-PAUL DAUMEN LIRAC, RHONE	<i>Grenache, Syrah, Mourvedre, Cinsault, France, 2011</i>	16		
SPARKLING			gl	575 750
JUVE Y CAMPS RESERVA DE LA FAMILIA CAVA	<i>Macabeo, Xarel-lo, Parellada, Chardonnay, Spain, 2010</i>	15		75
DOMAINE JOSEPH CATTIN CREMANT D'ALSACE SPARKLING ROSE	<i>Alsace, France, NV</i>	17		80
SALMON-BILLECART BRUT RESERVE CHAMPAGNE	<i>Chardonnay, Pinot Noir, Pinot Meunier, France, NV</i>	90		180

*PROPERTY OF
SLOWLY SHIRLEY
121 WEST 10TH STREET
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*A PDF of the full menu is available for download at
SlowlyShirley.com*