

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> <i>Add Fries</i> | 9 4 | H.H. |

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 Dorothy Parker gin, blanc vermouth, kaffir lime, lychee, ginger, lemon</i> | 16 | Jim Kearns |
| INGRID BERGMAN | <i>Cava, Cedrat citron liqueur, Edelste Hopfenweisse beer distillate, lemon syrup, grapefruit bitters, absinthe</i> | 16 | Jim Kearns |
| RASPBERRY BERET | <i>Elijah Craig Bourbon, Luxardo Bitter, ginger, lemon, raspberries</i> | 19 | Jordan Brower |
| ANTS ANALOG | <i>Ron Zacapa 23 Year Guatemalan Rum, Amontillado, Cream, and Pedro Ximenez sherries, celery bitters</i> | 16 | Jim Kearns |
| LAWYERS, GUNS, AND MONEY | <i>Red wine, port, Pedro Ximenez, Barbancourt 5 Star rhum, cacao, Amargo Chuncho, Hellfire shrub</i> | 16 | Jim Kearns |

LARGE FORMAT

(FOR TWO OR MORE)

| <i>Name</i> | <i>Description</i> | <i>\$</i> | <i>Created by</i> |
|------------------------------|---|-----------|-------------------|
| TAHITIAN COFFEE (FOR TWO) | <i>Plantation Barbados Rum, pisco, cold brew concentrate, house falernum, honey, guava, passion fruit, orange, lime</i> | 57 | Garret Richard |
| PERLA NEGRA (FOR TWO) | <i>Santa Teresa 1796 Rum, Batavia Arrack, honey, ginger, orange, kalamansi, sorrel, activated charcoal</i> | 39 | 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 |
| SCYTHE & SICKLE | <i>Tequila, mezcal, jalapeño, absinthe, Peychaud's, pineapple, honey, lime</i> | 16 | Garrett Flanagan |
| TEMPLE ST. SOUR | <i>St. George Botanivore Gin, Pierre Ferrand 1840 Cognac, peach liqueur, rice wine vinegar, horseradish, ginger, lemon</i> | 18 | Jim Kearns |
| CHINATOWN DAIQUIRI | <i>Appleton Reserve Blend Rum, strawberry, Sriracha, ginger, honey, lime</i> | 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> |
|-----------------------|---|-----------|-------------------|
| THE USUAL SUSPECTS | <i>Jalapeño Tequila, Aperol, cava, grapefruit, lime</i> | 16 | Jim Kearns |
| SUMMER IN SIAM | <i>Habanero-infused Plantation Trinidad Old Reserve 2003 rum, tamarind liqueur, pineapple, lime, Thai Basil</i> | 22 | Jim Kearns |

SHAKEN

| <i>Name</i> | <i>Description</i> | <i>\$</i> | <i>Created by</i> |
|-----------------|--|-----------|-------------------|
| CURSE OF LO PAN | <i>Beefeater 24 Gin, jasmine, matcha, coconut, lemon, egg white*</i> | 21 | Ray Sakover |
| MONKEY MAN | <i>George Dickel Tennessee Whisky #12, El Dorado 15 year rum, banana, cinnamon, vanilla, pineapple, lime</i> | 18 | Jim Kearns |
| STRANGE POWERS | <i>Linie Aquavit, oloroso sherry, red pepper, lemon</i> | 16 | Erika Ordoñez |
| CASABLANCA | <i>Mahon Dry Spanish Gin, Scarlet Ibis Trinidad Rum, date, turmeric, harissa, honey, lemon</i> | 17 | Ray Sakover |
| CLEOPATRA | <i>Avua Prata cachaça, bison grass vodka, pandan extract, banana cordial, lime</i> | 16 | Garret Richard |
| TROPICAL JULEP | <i>Pineapple-infused Russell's Reserve rye, mint, brown sugar, Blackstrap rum</i> | 21 | Jim Kearns |

SHAKEN CONT'D

| <i>Name</i> | <i>Description</i> | <i>\$</i> | <i>Created by</i> |
|--------------------------|--|-----------|-------------------|
| THE HIGHWAYMAN | <i>Reposado tequila, Laird's Bonded Applejack, pear eu de vie, mezcal, maple, lime</i> | 16 | Jim Kearns |
| IF WISHES WERE HORSES... | <i>Tequila, Averell Damson gin, Hellfire shrub, blood orange, grapefruit, lime, Aji Amarillo</i> | 16 | Jim Kearns |

STIRRED

| <i>Name</i> | <i>Description</i> | <i>\$</i> | <i>Created by</i> |
|--------------------------|--|-----------|------------------------------------|
| BUNSEN HONEYDEW | <i>Absolut Elyx Vodka, Hendrick's Gin, aloe liqueur, honey, orange bitters, absinthe, cucumber</i> | 16 | Ray Sakover & Garret Richard |
| PACIFIC COAST HIGHWAY | <i>Eucalyptus-infused St. George Terroir gin, pine liqueur, Douglas fir eu de vie, fino sherry, pastis, cucumber</i> | 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>Hamilton's Jamaican Black and Gold rums, Cynar, Luxardo Maraschino, Carpano Antica, coffee</i> | 16 | Erika Ordoñez |
| THREE ON A MATCH | <i>Sarsaparilla infused rye, Nocino, Cynar, Amontillado sherry, angostura, absinthe</i> | 17 | Jim Kearns |

STIRRED CONT'D

| <i>Name</i> | <i>Description</i> | <i>\$</i> | <i>Created by</i> |
|-------------|--|-----------|-------------------|
| 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 WHITE 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 , Belguim</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> | \$ | |
|--|--|----|---------|
| WHITE | | | |
| DR FISCHER "SPICY GOAT" | <i>Reisling, Germany, 2014</i> | 14 | |
| CASTELLO COLLE MASSARI, MONTECUCCO MELACCE | <i>Vermentino, Italy, 2015</i> | 15 | |
| 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 | |
| DOMAINE FONDRECHE | <i>Côtes de Ventoux, France, 2014</i> | 15 | |
| 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
(212) S-H-I-R-L-E-Y*

*A PDF of the full menu is available for download at
SlowlyShirley.com*