

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</i>	32	Shirley
	<i>Choice of Cheese OR Charcuterie</i>	16	
<h2>SANDWICHES</h2>			
GRILLED CHEESE	<i>Fontina and American Cheeses, Tomato Soup on the Side</i>	9	H.H.
HAPPIEST VEGGIE BURGER	<i>Corn, black bean, & mushroom patty, American Cheese, lettuce, tomato, pickle, crisped onion, special sauce</i>	11	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 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
SALTY DUNCAN	<i>Luxardo Bitter Bianco, Suze, Dolin Blanc, grapefruit, lime, soda, salt rim</i>	16	Jim Kearns
ANTS ANALOG	<i>Ron Zacapa 23 Year Guatemalan Rum, Amontillado, Cream, and Pedro Ximenez sherries, celery bitters</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 STREET 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
TYPICAL BANANA AMBIENCE	<i>Curry-infused Clement Barrel Select Rum, overproof cognac, banana liqueur, Underberg, ginger, lime, lime cordial, egg white*</i>	20	Jim Kearns

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
MISS BAKER	<i>Monkey 47 Gin, pink peppercorn, cassis, cane, lemon, sparkling rose</i>	29	Jim Kearns
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
RICE RICE BABY	<i>Japanese beer distillate, Batavia Arrack, Hitachino Nest White Ale syrup, Carbonated Genmai Cha tea, kalamansi, lime</i>	18	Ray Sakover
SOUTH PACIFIC SPRITZ	<i>Sparkling red wine, Perry's Tot Navy Strength gin, orange curaçao, peach liqueur, Dimmi liqueur, li hing mui, pineapple, lemon</i>	20	Ray Sakover

SHAKEN CONT'D

<i>Name</i>	<i>Description</i>	<i>\$</i>	<i>Created by</i>
TROPICAL JULEP	<i>Pineapple-infused Russell's Reserve rye, mint, brown sugar, Blackstrap rum</i>	21	Jim Kearns
THE HIGHWAYMAN	<i>Reposado tequila, Laird's Bonded Applejack, pear eau de vie, mezcal, maple, lime</i>	16	Jim Kearns
TELEGRAPH	<i>Overproof cognac, Fernet Branca, gin, St. Germain, ginger, lime, mint</i>	21	Garrett Flanagan

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
GRACIAS, ADIOS	<i>Agave gin, Jensen's dry gin, mastiha, gentian liqueur, Cocchi Americano</i>	20	Jim Kearns
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
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>
RED EYE TO HAVANA	<i>Kola nut-infused añejo rum, Tennessee whiskey, dark 151 rum, cola syrup, brown sugar, lime, soda</i>	<i>17</i>	<i>Jim Kearns</i>
RUE MORGUE	<i>Blended Scotch, ruby port, Benedictine, crème de cacao</i>	<i>18</i>	<i>John Henderson</i>
QUILTY	<i>Islay Scotch, Mezcal, Bourbon, Galliano Ristretto, Amontillado sherry</i>	<i>24</i>	<i>Jim Kearns</i>

**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 Verhæghe , Belguim</i>	<i>25</i>
CIDER		
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*