HAPPY HOUR
monday-saturday five-seven pm

DRINKS

7 ... BEER OF THE DAY ... cruz blanca christmas ale
7 ... SHOT OF THE DAY ... whatever strikes our fancy
10 ... GLASS OF VINO ... red, white, rosé or sparkling
10 ... PERU-N-BACK ... guava-basil-infused three olives vodka, pisco, ginger beer, lime
10 ... AMOR CALIENTE ... gran centenario blanco tequila, squirt, grapefruit, passion fruit, chiopotle
10 ... KENTUCKY OLD FASHIONED ... bourbon, house bitters

BITES

5 ... FIVE-SPICE MIXED NUTS ... toasted cashews, almonds, pecans, macadamia, hazelnuts, roasted garlic oil
5 ... OLIVES ... marinated greek olives, shallots, roasted garlic, red peppers
13 ... CHICKEN TENDERS ... korean-inspired sweet-n-spicy glaze or hot & spicy
MP ... KITCHEN SPECIAL OF THE DAY ... ask server for details

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

American wagyu beef sliders, sautéed onions with shishito peppers, garlic aioli, Hawaiian rolls
**Cocktails**

**Arbella Classics**

**Arbella’s Martini** 17
 gin, lillet blanc, elderflower, bitter bianco, pamplemousse, twist

**Smoky’s Sidepiece** 17
 charred habanero infused creyente mezcal, 8-spiced infused lillet, aperol, citrus, bitter orange, nice ice rock

**Eazy Money** 17
 bombay sapphire gin, watermelon, peach rosemary essences, lime, nice ice rock

**Abandon Ship** 18
 santa teresa 1796 rum, pineapple, orange, coconut, guava, carrot, nutmeg

**Seasonal**

**Simple Man** 17
 rabbit hole rye whiskey, gran classico, cynar, cardamom bitters

**Purple Reign** 17
 botantist gin, three olives vodka, citrus, elderflower, lavender honey, pixie dust

**Money Tree** 17
 singani 63 gin, pistachio liqueur, maraschino, lemon

**On Assignment** 17
 grey goose vodka, peach, rosemary, passion fruits, citrus, aperol, bubbles

**Holiday Dranks** available until December 30

**Tita Nina’s Coquito** 19
 (milk punch) bacardi 8, plethora of milks, christmas spices, ube, pandan, lemon

**Flip-Flip-Flipadelphia** 18
 montenegro, ancho reyes, dark rum, pimento spiced liqueur, lemon, pasilla syrup, whole egg

**Scale**

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<th>Light</th>
<th>Clean</th>
<th>Complex</th>
<th>Boozy</th>
<th>(Miles)</th>
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<tr>
<th>Tasty</th>
<th>Texting Ex</th>
<th>Dancing on Tables</th>
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MONEY TREE

gin, pistachio liqueur, maraschino, lemon, @niceicecompany big rock
TRAVELING OLD FASHIONED
seventeen dollars

LAGOS
- ginger-spiced whiskey
- habanero honey
- elderflower

TOKYO
- iwai, toki, sake
- plum bitters
- goji berries

VIETNAM
- bourbon-rye blend
- dragonfruit-lemongrass
- south-east asian blend of bitters

HAVANA
- aged-rum
- bourbon
- cachaça rinse
- house blend of bitters
- falernum
- (contains nuts)

GOA COAST
- south pacific single malt
- spiced turmeric syrup
- cardamom bitters

QUEBEC
- bacon-washed bourbon
- canadian rye whisky
- house blend of bitters

ISTANBUL
- bourbon
- apple-cinnamon syrup
- house-made saffron bitters

MYKONOS
- bourbon
- metaxa
- walnut bitters
- ancient greek mythology syrup

MANILA
- ube-whiskey
- ube-coconut syrup
- house blend of bitters

DUBLIN
- bushmills whiskey
- walnut + house blend bitters
- black coffee

KENTUCKY
- bourbon
- house blend of bitters

COGNAC
- Hennessy VSOP Privilège Cognac
- bourbon
- cynar

OAXACA
- Del Maguey mezcal
- bourbon
- passion fruit
- house blend of bitters

“THE GOOD LAND,” WISCONSIN
- bourbon
- wisconsin brandy
- black cherry vodka
- orange bitters

JALISCO
- dobel reposado cristalino
- mole syrup
- aztec chocolate bitters
**WINES BY THE GLASS**
Canard-Duchêne Brut 20
Sparkling, Ask Server 12
Rosé, Ask Server 12
White, Ask Server 12
Red, Ask Server 14

**WINES BY THE BOTTLE**
Canard-Duchêne Brut, Champagne, France, NV 90
Perrier Jouet Grand Brut, Champagne, NV 130
Marco Felluga, Pinot Grigio, Giulia Italy 55
Sager & Verdier, Sancerre, Loire, France 80
Albert Bichot, Chablis, France Burgundy 130
Beckmen Cuvee Le Bec, Red Blend, Santa Ynez Valley, CA 55
Mirafiore Langhe, Nebbiolo, Piedmont, Italy 110
Educated Guess, Cabernet, Napa, California 80

**BEER - CIDER (BOTTLES/CANS)**
Spiteful Gridiron Golden Lager (can) 8
Miller High Life 12 oz. 6
Miller Lite 12 oz. 6
Modelo 12 oz. 7
IPA of the day, ask barkeep 8
Moody Tongue Chocolate Porter 8
Cruz Blanca Christmas Ale 9
BuckleDown, Party Pillow, Wheat 16 oz. 12
Right Bee Cider 12 oz. 10
Freshie Tequila Seltzer 10
— Lime or Guava-Grapefruit

**ZERO PROOF**
fourteen dollars, non-alcoholic mocktails
+$3 to add select spirit

**SMOKING KILLS**
lemon-ginger kombucha, lime, ginger-beer, infused smoke

**SECRET WINDOW**
london dry spirit-free, hibiscus, peachtree sipping vinegar, citrus

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BRISKET BAO BUNS
KITCHEN MENU

last call at 9:30 pm — v: vegetarian

TOASTED FIVE-SPICE MIXED NUTS 7
v — five-spiced cashews, almonds, pecans, macadamia, hazelnuts, roasted garlic oil

OLIVES 7
v — marinated greek olives, shallots, roasted garlic, red peppers

BLISTERED SHISHITO PEPPERS 11
v — fried lemon + garlic, aleppo chile flakes, charred lemon, buttermilk ranch

TRUFFLE FRIES 9
v — crispy potato fries, truffle oil, parmesan, chopped parsley, garlic aioli

POTATO CROQUETTES 12 (7 pcs)
v — panko-crusted croquettes stuffed with aged wisconsin cheddar, parsley chimichurri, topped with smoked paprika aioli, parmesan

WHIPPED FETA DIP 14 (add crudite +4)
v — whipped roasted garlic, mascarpone, feta, tomato compote + red wine balsamic reduction, toasted spiced pumpkin seeds served with za’atar pita bread

CRAB RANGOONS 18 (6 pcs)
lump crab meat mixed with lemongrass, ginger, citrus, scallions, sweet + sour sauce

WAGYU BEEF SLIDERS 20
american wagyu beef sliders, sautéed onions + shishito peppers, garlic aioli, hawaiian rolls

COCONUT SHRIMPS 19
coconut brined shrimp, coconut and panko breading, cilantro, sweet + sour sauce

CAST IRON OCTOPUS 22
confit spanish octopus, charred pineapple, spiced jerk squid ink purée, balsamic reduction, lime, cilantro

KFC TENDERS 16
korean-inspired fried chicken glazed with a sweet + spicy glaze, toasted sesame seeds, cilantro, roasted peppers

BUFFALO HOT & SPICY TENDERS 16
toasted in a roasted mixed pepper garlic sauce, celery, carrots served with texas toast + ranch dressing

LAMB TACOS 22 (served DIY family-style)
slow roasted lamb, house-made chili de árbol salsa, toasted pumpkin seeds, roasted tomatillo salsa verde, red onion, cilantro, corn tortillas,

CHICKEN TACOS 22 (served DIY family-style)
brased chicken in adobo, house-made chili de árbol salsa, toasted pumpkin seeds, roasted tomatillo salsa verde, red onion, cilantro, corn tortillas

BRISKET BAO BUNS 22 (served DIY family-style)
smoked brisket, watermelon-cucumber kimchi coleslaw, jalapeños, cilantro

LATE NIGHT BITES
items in gold are available until late-ish Tuesday - Saturday

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WE HAVE MERCH.
inquire with your server or barkeep