Classics Happy Hour

Wednesday - Sunday 5pm-8pm

$11 Cocktails

Espresso Martini
Tito’s Vodka, St. George Nola, Fresh Espresso, Simple

Negroni
Beefeater Gin, Campari, Cocchi Di Torino Vermouth

Daiquiri
El Dorado 3yr Rum, Fresh Lime, Sugar

Paloma
Arette Blanco Tequila, Dry Curacao, Fresh Grapefruit, Soda, Salt

Margarita
Arette Blanco, Cointreau, Fresh Lime, Sea Salt

Rhubarb Mule
Rittenhouse Rye, Fresh Rhubarb, Acidulated Pineapple, Gin

Monte Carlo
Rittenhouse Rye, Benedictine, Angostura Bitters

$11 Wine & $6 Beer

Sparkling & White

Chandon Brut 67% Chardonnay/31%Pinot Noir/2% Meunier, California NV
Eva Pemper Sauvignon Blanc 2021, New Zealand
Steininger Gruner Vetliner 2020, Austria

Red

Silvio Grasso Langhe Nebbiolo 2020, Italy
Pedroncelli Mother Clone Zinfandel 2021, California

Beer

Right Proper Raised by Wolves - Pale Ale - 5.0% abv - DC
Allagash White – Belgian Style Witbier - 5.1% abv - ME
Manor Hill – Pilsner - 5.3% abv - MD
Guinness – Stout - 4.2% abv - Ireland
$9 Lobster Deviled Eggs
butter poached claw, chive

$12 Shrimp Cocktail
spicy horseradish, lemon

Bites & Burger

French Onion Dip 9
caramelized Vidalias, sherry, Worcestershire, chive, fried saltines

Crispy Goat Cheese Puff 12
spinach, roasted bell pepper, poblano cream

Blackened Blue Claws 9
Alabama white sauce

Chilled Lobster Rolls 18
Maine lobster salad, sherry dressing, celery

Ham & Cheese Croquettes 11
parisian ham, gruyere, chive, dijonaise

Garlic & Thyme Tenderloin Skewers 15
horseradish sauce

Smashed Wagyu Burger 16
caramelized onion, American cheese, burger sauce, fries
bacon +2 impossible patty +2

2023 Recovery Surcharge
The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span 2023. We greatly appreciate your continued patronage & support.