

## COCKTAILS

<b>PURSUIT OF HAPPINESS</b> Leblon Cachaça rum, Campari, pineapple, lime	<b>12</b>
<b>BLACKBERRY BERET</b> Deaths Door gin, Velvet Falernum, blackberry, egg white, lime	<b>13</b>
<b>FROM TEQUILA WITH LOVE</b> Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, habanero, lime	<b>13</b>
<b>WE FOUND THE CURE</b> Barr Hill gin, housmade beet-lemon shrub, honey, lemon, cucumber	<b>13</b>
<b>BEE'S KNEES</b> Barr Hill gin, lemon, honey syrup, Fee Brothers orange bitters	<b>12</b>
<b>KEEP IT SIMMPL</b> Pimms No.1, Velvet Falernum, strawberry, orange, mint, lemon, ginger	<b>12</b>
<b>TRIO MANHATTAN</b> Bulleit rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	<b>14</b>
<b>VIEUX CARRÉ</b> Bulleit rye whiskey, VYA sweet vermouth, Hennessy cognac	<b>16</b>
<b>MOSCOW MULE</b> Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer	<b>11</b>
<b>A FUNKY GOOD THYME</b> Deaths Door gin, Fever Tree tonic water, housemade blood orange shrub, thyme, lemon	<b>13</b>
<b>A DRINK WITH HEMINGWAY</b> Mount Gay rum, lime, Prosecco, Boston Bittahs	<b>12</b>
<b>BARREL AGED MAPLE OLD FASHIONED</b> Redemption Rye whiskey, Vermont maple syrup, Fee Brothers Old Fashioned Bitters, orange bitters	<b>13</b>

## DRAFT BEER

<b>STELLA ARTOIS</b>	<b>7</b>
<b>OLD OX GOLDEN OX</b>	<b>7</b>
<b>GUINNESS</b>	<b>8</b>
<b>AVERY WHITE RASCAL</b>	<b>7</b>
<b>3 STARS PEPPERCORN SAISON</b>	<b>8</b>
<b>BLUE POINT TOASTED LAGER</b>	<b>7</b>
<b>EVOLUTION PRIMAL PALE</b>	<b>7</b>
<b>BELL'S SEASONAL</b>	<b>6</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b>	<b>7</b>
<b>FLYING DOG SEASONAL</b>	<b>7</b>

## WHITE WINE

<b>PINOT GRIGIO CASTELLANI</b>	<b>9</b>
<b>SANCERRE ROSSIGNOLE</b>	<b>15</b>
<b>VIOGNIER CLINE CELLARS</b>	<b>10</b>
<b>RIESLING KUNG FU GIRL</b>	<b>9</b>
<b>CHARDONNAY SCOTT FAMILY ESTATES</b>	<b>12</b>
<b>CHARDONNAY LANDMARK OVERLOOK</b>	<b>14</b>
<b>PINOT BLANC BLANCK</b>	<b>10</b>
<b>ROSÉ CHÂTEAU MONTAUD</b>	<b>11</b>
<b>SAUVIGNON BLANC ECHO BAY</b>	<b>10</b>
<b>GRUNER VELTLINER BERGER</b>	<b>12</b>

## SPARKLING WINE

<b>CAVA BRUT LOS MONTEROS</b>	<b>10</b>
<b>PROSECCO VILLA SANDI IL FRESCO</b>	<b>11</b>

## RED WINE

<b>PINOT NOIR BELLE GLOS "CLARK &amp; TELEPHONE"</b>	<b>18</b>
<b>PINOT NOIR WILD HILLS</b>	<b>13</b>
<b>MERLOT SEVEN FALLS</b>	<b>10</b>
<b>CABERNET FRANC DOMAINE LAROQUE</b>	<b>11</b>
<b>GRENACHE SHATTER</b>	<b>16</b>
<b>MALBEC KAIKEN</b>	<b>10</b>
<b>CABERNET SAUVIGNON JOEL GOTT 815</b>	<b>13</b>
<b>CABERNET SAUVIGNON THE HUNTSMAN</b>	<b>15</b>
<b>TEMPRANILLO ROMANICO</b>	<b>12</b>
<b>OLD VINE ZINFANDEL PREDATOR</b>	<b>12</b>

## BOTTLED BEER

<b>AMSTEL LIGHT</b>	<b>5</b>
<b>BUD LIGHT</b>	<b>5</b>
<b>MILLER LITE</b>	<b>5</b>
<b>HEINEKEN</b>	<b>6</b>
<b>CORONA</b>	<b>6</b>
<b>SCHILLING LONDON DRY CIDER</b>	<b>7</b>
<b>DELIRIUM TREMENS</b>	<b>10</b>
<b>GREEN FLASH WEST COAST IPA</b>	<b>8</b>
<b>BALLAST POINT SCULPIN</b>	<b>8</b>
<b>FLYING DOG OYSTER STOUT</b>	<b>7</b>
<b>MAMA'S LITTLE YELLA PILS (CAN)</b>	<b>6</b>

## HAPPY HOUR

### SUNDAY-FRIDAY 4-7 PM

<b>\$5</b>	<b>DRAFT BEERS</b>
<b>\$7</b>	<b>WELL DRINKS</b>
<b>\$7</b>	<b>FEATURED WINES BY THE GLASS</b>
<b>\$8</b>	<b>MOSCOW MULE PURSUIT OF HAPPINESS</b>

## SELECTED APPETIZERS

<b>VEAL MEATBALLS 7</b> pesto aioli, pomodoro sauce, fennel, parmesan
<b>TUNA TARTARE NACHOS* 10</b> wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, tobiko, diced raw tuna
<b>CHEF'S CHARCUTERIE BOARD 10</b> Prosciutto Americano, soppressata, idiazabal, Monocacy Ash Goat, grilled asparagus, basil pesto, grilled grand rustico
<b>STEAK &amp; CHEESE 7</b> thinly shaved CAB beef, provolone cheese, caramelized onions, Cajun fried onions
<b>TRIO FRIES 7</b> hand-cut, herbed steak fries, duck fat hollandaise

**RHODE ISLAND STUFFED CLAMS 3.5|EA**  
smoked bacon, celery, brioche stuffing

**CLASSIC JUMBO SHRIMP COCKTAIL 4|EA**  
chilled jumbo shrimp, cocktail sauce, lemon

### OYSTERS\*

1/2 DOZEN **9** • DOZEN **18**

**LOCAL VARIETIES**

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## CIGARS

<b>MACANUDO THAMES TUBO</b> mild: cedar, fruit, nuts, 6 x 50	<b>13</b>
<b>MONTECRISTO COURT</b> mild: light, nutty richness 5.5 x 44	<b>13.5</b>
<b>ASHTON CLASSIC CHURCHILL</b> mild: creaminess, hint of pepper, 7.5 x 52	<b>19</b>
<b>DAVIDOFF 2000 TUBO</b> mild: coffee, wood, smooth & creamy 5 x 43	<b>19</b>
<b>A. FUENTE 8-5-8</b> medium: hickory, red wine, cocoa, 6.25 x 47	<b>12</b>
<b>A. FUENTE HEMINGWAY</b> medium: spicy, toasty, orange peel, cedar, 6 x 47	<b>17</b>
<b>CAMACHO AMERICAN BARRELL ROBUSTO</b> medium: sweet bourbon aromas, oaky, 5 x 50	<b>16.5</b>
<b>DAVIDOFF WHITE LABEL OVTC 20 YR</b> medium: coffee, roasted almonds, spice, 6 x 52	<b>32</b>
<b>COHIBA NIC 54</b> medium: creamy, bold, peppery spice, 5.5 x 54	<b>24</b>
<b>PADRON 1964 ANNIV. DIPLOMATICO</b> full: maduro, spice, nut, wood, 7 x 50	<b>18.5</b>
<b>MY FATHER LE BIJOU</b> full: dark chocolate-covered raisins, leather, 6 x 52	<b>22</b>
<b>TABAK ESPECIAL DULCE</b> sweet: robust coffee, milk chocolate, 4.2 x 46	<b>11.5</b>
<b>MAKER'S MARK TORO</b> sweet: medium body, bourbon sweetness, 6 x 50	<b>20</b>