



MONDAY – FRIDAY
2PM – 5PM

{ *Happy Hour* }

AT THE BAR

Bar Snacks

- OYSTERS*** *chef's daily selection & mignonette*..... \$2 EA
- NUTS & HERBS** *smoked almonds, hazelnuts, cashews, sage & rosemary*..... \$5
- FRENCH ONION DEVEILED EGGS***
caramelized onions, schmaltz & fried shallots \$5
- "PORKCORN"** *oldbay & parmesan* \$5
- GRILLED CHEESE** *tallegio & honey*..... \$8
- DIRTY POTATOES*** *ham puree, pickled peppers & aioli*..... \$8
- LITTLE GEMS** *strawberries, grana padano & "birdseed"* \$10
- SONORA DOG*** *caramelized onions, jalapenos & chipotle mayo*..... \$12
- PETITE BATEAU*** *6 oysters, ham & untraditional garnishes* \$18
- JACKRABBIT ANTIQUE BURGER***
cheddar, bacon & tomato jam (add egg +2, add foie gras +20) \$12

Drink, Drank, Drunk

- HOUSE WINE** *on tap*..... \$5
- MILLER HIGH LIFE** *pilsner*..... \$2
- NEGRONI** *Union Gin, Campari, Punt E Mes*..... \$5
- ROTATING TAP** *ask your bartender*..... \$5

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*