



Happy Hour

5pm-7pm

Cocktails

RUM PUNCH \$5

Don Q Crystal Rum, Cranberry Juice, Pineapple Juice, Orange Juice

BOULEVARDIER \$5

Buffalo Trace Bourbon, Carpano Anitca Vermouth, Campari, Scrappy's Orange Bitters

THE BEES KNEES \$5

Tanqueray Gin, Fresh Lemon Juice, Honey Syrup

Wines

DOMAINE VETRICCIE |Vermentinu| '15 Corse, France | \$4.5

AIRFIELD | Cabernet Sauvignon| '14 Yakima Valley, WA | \$7

Beers

THE DUCK-RABBIT |Milk Stout| NC | 5.7% | \$2.63

MAGNIFICENT MILE |Pilsner| Chicago | 5.6% | \$2.63

BLUE POINT TOASTED |Amber Lager| NY| 5.3% | \$2.75

Food

CAESAR SALAD

romaine, boquerones, parmesan crisp \$4

FRIED OYSTERS

homemade tartar sauce, cocktail sauce, lemons \$6



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