



Happy Hour
5pm-7pm

Cocktails

AND NOW FOR SOMETHING COMPLETELY DIFFERENT \$6
*Cutty Sark Scotch, Giffard Banane Du Bresil, Fresh
Lemon, Simple Syrup*

PINK PLYMOUTH AND TONIC \$5
Plymouth Gin, Jack Rudy Tonic, Fresh Lime

GOLD RUSH \$5
Buffalo Trace Bourbon, Honey Syrup, Fresh Lemon

Wines

CHÂTEAU LA NOË
| Muscadet | France | \$5.5

AENIGMA
| Cabernet Sauvignon/Shiraz/Merlot | South Africa | \$5.5

Beers

HOFFBRÂU ORIGINAL
| Lager | Germany | 5.1% | \$2.66

ANDERSON VALLEY BRINEY MELON
| Gose | California | 4.2% | \$2.66

BELLS TWO HEARTED ALE
| IPA | Michigan | 7% | \$2.67

Food

1/2 DOZEN JAMES RIVER OYSTERS
champagne mignonette, cocktail sauce \$4.50

PICKLED SHRIMP COCKTAIL
spicy cocktail sauce \$6



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