

Classics



\$11

Flawless Martini (vodka or gin)

vodka or gin + house blend dry vermouth + fancy water + icy cold

Old Fashioned

bourbon + sugar + bitters

St Manhattan

rye + sweet house vermouth blend + dry curaçao + bitters

Sidecar

cognac + torres magdala orange liqueur + fresh lemon + cane

Daiquiri Natural

rum + lime + cane (up)

Negroni

gin + sweet vermouth blend + campari

Vesper

gin + vodka + lillet blanc (shaken)

Americano

campari + cocchi vermouth + chilled soda

Vieux Carre

rye + cognac + vermouth blend + benedictine + bitters

Tommy's Margarita

tequila + lime + agave + ½ salt rim



\$13

for all specialty highballs

\$2^{off}

well and domestic
beer + wine

HAPPY HOUR

Say When

No split checks for parties of 10 or more. 20% Gratuity added to parties of six or more. Any tab left open 20% gratuity will be added.

Food



\$3 off all Bites

Smoked Salmon Dip \$15

cream cheese + smoked salmon + dill + scallions + capers + baguette

Qin-Soaked Castelvetrano Olives \$8

marinated in roasted garlic + chile de arbol + herbs + citrus peel - GF & V

Marinated Boquerones \$14

anchovies + toasted country levain bread + tomato marmalade + lemon + chives

Court-Bouillon Shrimp Cocktail \$18

shrimp + house made classic cocktail sauce + endives + lemon - GF

Baked Goat Cheese \$14

herbed goat cheese + roasted garlic + braised lentils + baguette

Roasted Oysters \$20

oysters (4) + creamed spinach + parmesan + breadcrumbs

Daily Selection Of Cheese \$21

daily selection of cheeses + pear mostarda + warm baguette + grapes + jalapeño jam

Dessert

Pumpkin Panna Cotta \$11

cranberry-napalito compote + graham crumble

HAPPY HOUR

Say When

GF = Gluten Free V = Vegan

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