

HAPPY HOUR

EARLY & LATE HOUR SPECIALS

MONDAY TO FRIDAY
2:30 PM - 5:00 PM
(6:00 IN THE BAR AREA)

SUNDAY
ALL NIGHT IN THE BAR

EVERY NIGHT
10:00 PM - MIDNIGHT

COCKTAILS

prices marked at \$3 off

Mid-Century.....\$10
Rye, Aquavit, Lemon, Cacao, Sweet Vermouth, All Spice

Chandelle\$10
Tequila, Pear Eau de Vie, Lillet Blanc, Bitters, Dry Curacao

Pan-Pan\$10
Mezcal, Tequila, Fresh Lemon, Maple, Cardamom

Concrete Jungle Bird\$10
Pineapple Rum, Smith & Cross, Campari, Cocchi di Torino

Stick & Rudder.....\$10
Gin, Yellow Chartreuse, Aperol, Sea Salt, Rosemary

Patois Sling\$10
Licorice Spiced Cognac, Jamaican Rum, Falernum

Alpine Branch\$10
Amaro Braulio, Dolin Genepy, Creme de Cacao, Cream

Old Fashioned -choose one-

Fumee: Bourbon, Fernet, Lapsang Souchong Cordial \$10

Rye: High Proof Rye, Sugar, Bitters\$9

Bourbon: High Proof Bourbon, Sugar, Bitters \$9

WINE & BEER

Red or White\$7.50
Daily Selections

FOOD SPECIALS

White Belgian Endive Salad.....\$8

Charcuterie Board Chef's Selection\$22

Cheese Board Chef's Selection\$13

Oysters Chef's Selection* 1/2 off

Macaroni Gratin\$8

Marinated Olives\$3

Frites bearnaise aioli*\$4

Chicken Liver Mousse\$4

*Double Brie Burger**\$6

Roasted Marrow Bones\$19
leeks, tapenade, squid, flat leaf parsley

Foie Gras Torchon \$18
meyer lemon jam, candied pepper bacon,
Montreal waffle chips

EARLY & LATE ENTREES

Chicken Fried Trout\$28
dill, radish, dijon, sauce gribiche*

Ricotta Cavatelli\$28
squash purée, golden chanterelle mushrooms,
purple cauliflower, pepitas*

Cassoulet\$30
duck confit, garlic sausage, pork belly, white beans,
pickled garlic jam

Hanger Steak au Poivre\$28
frites, goat cheese*

Baguette Jambon de Paris\$13
gruyere, dijon, greens*

EARLY & LATE SIDES

Rapini.....\$12
roasted grapes, almond ricotta, fermented chilies

Roasted Mushrooms\$12
black garlic vinaigrette, hazelnuts

Brussels Sprouts\$12
dijon cream, cranberries, manchego