



———— **HAPPY HOUR** ————

5:00-6:30 MONDAY-THURSDAY

**\$1 OYSTERS \$5 MARGARITAS \$5 OLD FASHIONED
\$6 HOUSE WINE \$3 NARRAGANSETT LAGER**

SPRING COCKTAILS



BAD & BOOZY - \$13

BRIGHT AND SMOKEY, AN EASY SIPPER FOR THOSE LOOKING TO UPGRADE THEIR DRINKING GAME

pineapple cordial, mezcal, bianco vermouth



PINEAPPLE MILK PUNCH - \$13

CLARIFIED MILK PUNCH, EASY DRINKING AND DELICIOUS

pineapple rum, citrus, cider, velvet falernum, turbinado



TIME AFTER THYME - \$13

CLASSIC JAPANESE HIGHBALL RIFF WITH FUN FRUIT NOTES

japanese whiskey, lemon, cane sugar, blackberry, soda



LIFE'S A BEACH - \$13

JUICY SPRING COOLER WITH ALOE VERA!

vodka, lychee, lemon, aloe vera



WUTHERING HEIGHTS - \$13

WE KNOW IT SOUNDS STRANGE BUT COFFEE AND GINGER WERE MEANT TO BE!

gin, ginger, lime, cucumber, coffee



MICHELE MY BELL - \$12

JUICY, SMOKEY AND SPICY WITH CRUSHED ICE TO KEEP IT ICE COLD!

tequila, mezcal, bell pepper & peach syrup, lime, spicy bitters



GONE WILD - \$12

SPRING SHANDY WITH HINTS OF HONEY AND RASPBERRY

aperol, raspberry, lime, honey, mezcal, wild ale

BOOZY COCKTAILS



COREY'S WORD - \$14

SMOKEY, HERBAL AND REFRESHING

grapefruit, mezcal, green chartreuse, maraschino



LA VIE EN ROSE - \$12

ELEGANT, SLIGHTLY BITTER AND TOTALLY DELICIOUS

barrel aged gin, grapefruit, campari, rose



JAPANESE JULEP - \$13

BOOZY AND SLIGHTLY SWEET WITH COOLING MINT

japanese whiskey, plum wine, apricot, mint



MIDNIGHT MANHATTAN - \$13

A TWIST ON THE BLACK MANHATTAN WITH NOTES OF BROWN SUGAR AND SPICES

aged rum, italian amaro, house vermouth



SAZERAC #3 - \$12

LIGHTER THAN THE ORIGINAL WITH BIG OAKY NOTES

barrel aged gin, chamomile, creole bitters, chartreuse



QUEEN OF TUNISIA - \$12

NEGRONI'S DISTANT COUSIN - HERBAL AND FLORAL WITH A HINT OF SMOKE

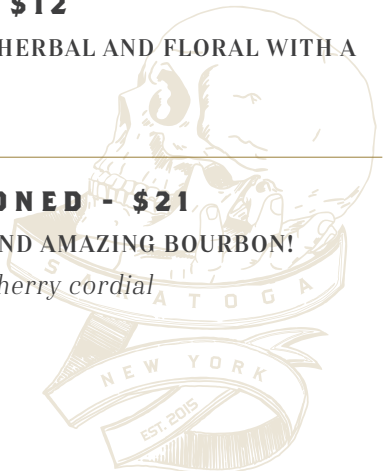
yola mezcal, jasmine, cynar



RESERVE OLD FASHIONED - \$21

SOUS VIDE CHERRY CORDIAL AND AMAZING BOURBON!

barrel bourbon #17, sous vide cherry cordial



THE HITS



GIN-GIN FIZZ - \$12

BRIGHT ZESTY NOTES OF GRAPEFRUIT, GINGER AND CITRUS
gin, grapefruit, lemon, ginger, foam



BLUEBERRY HILL - \$13

SAGE PROVIDES A HERBAL PUNCH TO THIS EASY DRINKING HIGHBALL
vodka, blueberry balsamic cordial, sage, citric acid



MEXICAN RAZORBLADE - \$12

DAN GREENBAUM - ATTABOY
SMOKY MARGARITA WITH MUDDLED CUCUMBER AND CHILE
cucumber, tequila, mezcal, lime, agave, chile powder



ADELPHI - \$13

OUR RIFF ON THE CLASSIC HOTEL NACIONAL
rye, lime, apricot, pineapple



RUM OLD FASHIONED - \$13

COMFORTING WITH BIG VANILLA AND NUTTY NOTES
barbancourt, atlantico reserve, sherry, house bitters



PENICILLIN - \$13

RICH, SMOKEY, INTENSE
blended scotch, ginger, fresh lemon, egg white



QUEEN BAE - \$13

FLORAL AND REFRESHING
gin, lemon, honey, lavender



SCHLITZ & DICKEL - \$8

12 OZ CAN OF SCHLITZ AND A SHOT OF DICKEL 12
beer and a shot

BEER

MILLER HIGH LIFE PONY 7oz, 4.6%, WI	3
SCHLITZ lager, 4.6,%, IL	4
FAT TIRE belgian amber, 5.2%, CO	5
ANCHOR STEAM steam beer, 4.9%, CA	5
KRONENBOURG 1664 pale lager, 5.5%, France	5
NEGRA MODELO mexican dark lager, 5.45%, Mexico	5
DALE'S (oscar blues) pale ale, 6.5%, CO	6
LITTLE WOLF (zero gravity) american pale ale, 4.7%, VT	6
DOGFISH 60 minute ipa, 6.0%, DE	5
LAWSONS super session #7 ipa, 4.8%, CT	6
FOCAL BANGER (the alchemist) NEIPA, 7%, NY (16oz)	10
FINBACK NEIPA, 7.2%, NY (16oz)	13
O'DOULS na	5



WINE

BUBBLES

PROSECCO PER ORA	10/38
PETILLANT NATUREL SALAUZE, 'super modeste' 2017	38
LAMBRUSCO BARBOLINI, <i>emilia-romagna, IT</i>	42

ROSÉ

ROSÉ LIOCO, 'indica,' (<i>carignan</i>), 2018, <i>ca</i>	13/50
ROSÉ DAY WINES, 'baby cheeks,' (<i>tannat</i>), 2018, <i>or</i>	48

CHARDONNAY | JOHNSON FAMILY *north coast, ca* 12/46

SAUVIGNON BLANC | FRANÇOIS CHIDAINE, *touraine, fr* 11/42

WHITE BLEND | PAJOT 'quatre cepages,' *gascone, fr* 10/38

RIESLING | FORGE CELLARS 'dry classique,' *seneca lake, ny* 13/50

HONDARABBI ZURI | ANTXIOLA *txakoli, 2017, spain* 38

GRUNER | BERNHARD OTT 'am berg,' 2017, *austria* 39

TROUSSEAU GRIS | WIND GAP 'fanucchi-wood road,'
russian river valley, sonoma, 2017, ca 40

MALVASIA | BODEGAS LOS BERMEJOS,
canary islands, 2018, sp 41

ALIGOTÉ | DAY WINES *willamette valley, 2017, oregon* 42

RIESLING | DO. BOTT-GEYL 'les elements,' *alsace, 2016, fr* 43

MUSCAT | IDLEWILD 'the bee,' 2016, *ca* 44

MUSCADET | DOMAINE DE L'ECU 'granite,' 2015 44

CHARDONNAY | CH. DE FLEY *chablis, 2015, fr* 46

RIESLING | HUGEL *alsace, 2015, fr* 48

ARNEIS | IDLEWILD 'fox hill vineyard,' *mendocino, 2016, ca* 50

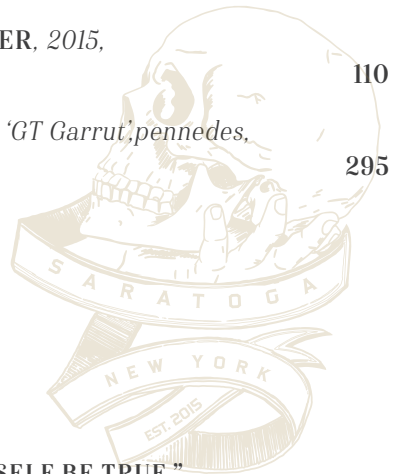
CHARDONNAY | WENZLAU 'santa rita hills,' 2013, *ca* 60

WHITE

WINE

RED

TEMPRANILLO PRODIGO <i>'placeres sensoriales,' sp</i>	10/38
PAÍS J. BOUCHON, <i>'pais viejo,' maule valley, chile</i>	12/46
PINOT NOIR RANSOM CELLARS <i>'jigsaw,' willamette, or</i>	13/50
BARBERA FRATELLI REVELLO <i>piedmont, it</i>	12/46
SOUSÓN COTO DE GOMARIZ <i>galicia, sp</i>	44
GAMAY JULIEN SUNIER <i>'wild soul,' vin de france, 2017, fr</i>	46
PINOT NOIR CYPRIEN ARLAUD <i>côtes de nuits, burgundy, 2016, fr</i>	56
CARIGNAN CLOS DE L'ANHEL <i>'les dimanches,' 2015, fr</i>	58
SYRAH GRAILLOT <i>crozes-hermitage, rhone, 2016, fr</i>	58
ZINFANDEL TURLEY <i>'old vine,' 2016, ca</i>	60
SYRAH L'ISERAND <i>st joseph, rhone, 2017, fr</i>	62
NERO D'AVOLA COS <i>'pithos rosso,' sicily, 2016, it</i>	66
CABERNET SAUVIGNON HARDIN <i>napa valley, 2016, ca</i>	70
TROUSSEAU EYRIE VINEYARDS <i>dundee hills, 2017, or</i>	72
SYRAH ARNOT ROBERTS <i>'north coast,' 2015, ca</i>	82
GAMAY/PINOT PHILIPPE TESSIER, 2015, <i>'coquinze,' cheverny, fr (MAGNUM)</i>	110
MONASTRELL PARTIDA CREUS, <i>'GT Garrut,' pennesdes, 2016, sp (5 LITER)</i>	295



"THIS ABOVE ALL, TO THINE OWN SELF BE TRUE."