Happy Hour

Orinks

Allagash, Sea Hag & Stella Drafts	5
Ferris Muler house infused connecticut distilling vodka, lime, ginger beer (ask for the infusion creation of the week!)	7
Margarita conciere tequila, triple sec, lime	9
French 75 highclere castle gin, lemon, simple, prosecco	8
Old Fashion 4 roses bourbon, bitters, simple	9
Death Before Decaf vanilla vodka, coffee liqueur, espresso, aztec cocoa bitters, dark chocolate	9
Haperol Spritz cava, aperol, lemon, soda	8
No Substitution dealer's choice, rotating selection	9
Select White and Red Wines by the Glass	8

Happy Hour

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Cast Iron Poutine GF crispy pommes frites, sweet onion stout gravy, italian stracchino cheese, quail egg, scallion	8
Chicken Wings GF long hot buffalo, korean bbq or garlic parm, served with cucumber and house ranch	12
North Atlantic Oysters GF • garlic oreganata butter, toasted panko, lemon	3
Truffle Fries GF parsley, parmigiano reggiano	7
Smashed Beef Slider • fried cheese a la plancha, lemon-chili aioli, greens	5
Petite Antipasti ** charcuterie meats, artisanal cheeses, traditional accompaniments	14
Korean Street Tacos organic corn tortillas, braised gochujang barbecued short rib, house kimchi, cucumber, sesame tamari sauce	9

GF Indicates items that are gluten free VEG Indicates items that are vegetarian
** These items can be prepared gluten free

• These items are served raw or undercooked, thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

