

HAPPY HOUR



CLASSIC COCKTAILS 9

Bartender's Special

masterfully-crafted daily
specialty cocktail

Le Midi

tequila, herbs de provence,
verjus, lime

Red Sangria

burgundy, triple sec,
blackberry brandy, orange, lemon

WINES BY THE GLASS 8

Sparkling

Chardonnay

Pinot Grigio

Pinot Noir

Cabernet Sauvignon

CANS / BOTTLED BEER 7

Outlaw "Mile Hi Lite" lager 4.2%

Tröegs "DreamWeaver" hefeweizen 4.8%

Neshaminy Creek "Fearless Pale Ale"

american pale ale 5.3%

Stella Artois 5.0%

SIGNATURE SET 25

Dirty Martini with Blue Cheese Olives*

Caesar Salad

baby romaine, parmesan, baguette croutons (d,g)

Truffle French Fries

*Substitute Cosmo

SNACKS

Whipped Ricotta 9

hot honey, toasted pistachios,
grilled sourdough (d,g,n)

PEI Mussels 10

allagash white, leeks &
shallots, grilled sourdough
(d,g,s)

Maitake Mushroom 12

tempura battered,
sesame aioli (g,s)

Truffle French Fries 7

parmesan, chives (d,g)

Grissini Charcuterie 10

grated parmesan, hazelnuts,
fig balsamic (d,g,n)

Crispy Calamari 12

red pepper aioli,
charred lemon (d,g,s)

Tuna Tartare 12

brioche melba, chili oil,
lemon aioli,
pickled scallion (d,g)

½ Dozen Oysters on the Half 12

cocktail sauce (s)*

Autograph Wedge 9

bacon, tomatoes,
crumbled blue cheese,
blue cheese dressing (d)

Wagyu Hot Dog 10

dill pickle relish,
whole grain dijon mustard,
baby cilantro (d,g)

Crispy Brussels Sprouts 8

spicy gochujang sauce,
crispy tempura flakes,
malt vinegar aioli (g)

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash

9.23.26

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES