



# REVERSE HAPPY HOUR

Wednesday – Saturday  
8pm – Close

**SHRIMP TOAST** Shrimp, Jalapeno, Scallion, Sesame, Baguette, Curry Caramel **10**

**SMOKED SALMON RILLETTE** Garlic Crostini, Pickled Peppers, Fig Mostarda, Micro Greens **10**

**POTSTICKERS** Campo Lindo Chicken, Wasabi Peas, Radish, Ponzu, Sweet Garlic Puree **10**

**FOIE GRAS TORCHON** Luxardo Cherry, Fennel Pollen, Spicy Greens, Brioche-Hazelnut Crumble **16**

**FRIED CHICKEN SANDWICH** Campo Lindo Chicken, Buffalo Sauce, Blue Cheese Aioli, Bibb Lettuce with House Salad **12**

**BLACK GARLIC BURGER\*** House Fermented Garlic Aioli, Hatfield Farm Beef, Smoked Henne Aged Cheddar, Pickled Onion, Greens **10**

**POUTINE** Herbed Potatoes, Sheep's Milk Cheese, Smoked Onion Gravy, Pea Shoots **8**

**Executive Chef, Brandon Winn**  
**Sous Chef, Alex George**  
**Special Events Chef, Edwin Fluevog**

*\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Groups of six or more will have an 18% gratuity automatically added to your check*

Menu Date September 13<sup>th</sup>, 2017

*(Due to the seasonality of our ingredients, menus are subject to change without notice.)*



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## HOUSE WINE SPECIALS

Glass 5  
Bottle 20  
Red, White, Champagne



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### FAVORITE COCKTAILS

Sidecar	7	
Manhattan		7
Old Fashioned	7	
Gimlet		7
Tom Collins		7
Kir Royale		7
Cosmopolitan	7	
Champagne Cocktail	7	
Pomegranate Sparkler	7	
Nutty Irishman		8
Moscow Mule	8	
Horsefeather	8	

### ON TAP

Stella Artois		3
Bob's 47 Oktoberfest	5	
Guinness		3
Tank 7	5	

### BOTTLED BEERS

Budweiser	4	
Bud Light	4	
Coors Light	4	
Miller Light	4	
Becks N/A	4	
Boulevard Wheat		5
Boulevard Pale Ale		5
Lagunitas IPA Ballast Point		7
La Fin du Monde		7
Maudie		7



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