

## Specialty Cocktails \$11

### **“YOU ARE LULU”**

Vodka, St. Germain, Aperol, citrus

### **SMOKE N’ FIRE**

Jalapeno infused tequila, mezcal, lime, smoked maldon salt

### **LO FINO**

Fords Gin, Finnochietto, lime, Cucumber

### **LORD OF THE MANDARINE**

Tequila, Mandarin Napoleon, lime juice, spiced salt

### **OFF TO SHELTER DAIQUIRI**

Pyrat Rum XO, Chinola passion fruit liqueur, lime, aromatic spice, grated nutmeg

### **FRENCH 126**

Gin, elderflower, grapefruit honey, lemon, sparkling rosé

## Mocktails \$7

### **BERRIED ALIVE**

Seedlip 94, mixed berries, sage, lime, sparkling water (add vodka, gin or tequila - \$11)

### **GINGER & CO.**

Seedlip 108, cucumber juice, mint, lime juice, ginger

## Wines by the Glass \$10

### Whites

#### **GRÜNER VELTLINER**

Forstreiter '20, Austria

#### **PINOT GRIGIO**

S. Colterenzio Alto Adige '21, Italy

#### **CHARDONNAY**

Mâcon-Villages '20, Bourgogne, France

### Rosé

#### **NATIONALE 7**

rimauresq, X. flouret, Provence, France

### Reds

#### **MALBEC**

Alhambra '20, Mendoza, Argentina

#### **CABERNET SAUVIGNON**

columbia crest H3 '19, US

#### **SYRAH**

Côtes du Rhône, Chât. bouchassy '19, France



## **HAPPY HOUR**

Every Day

5:30pm - 6:30pm

## Raw Bar



\***MONTAUK PEARLS** (1/2dz) Montauk, NY ~~23.00~~ 12.00

\***TOPNECK CLAMS** (1/2dz) half-dozen ~~16.00~~ 9.00

## Small Bites

**MARINATED MIXED OLIVES** ~~\$8~~ 5.00

**BLISTERED SHISHITO PEPPERS** ~~\$9~~ 6.00  
garlic Thai dressing

**HOUSE HUMMUS & MUHAMARRA** ~~\$12~~ 8.00  
woodfire grilled flat-bread

**FRIED POTATO CHIPS** ~~\$14~~ 10.00  
merguez & yogurt sauce

**WOODFIRE-BAKED CAMEMBERT FOR 2** ~~\$28~~ 16.00  
truffle-honey, port wine onion jam & woodfire grilled flat bread