

# HAPPY HOUR

## MONDAY - FRIDAY 3PM-5PM

### SNACKS

|                                                                                                                          |      |   |
|--------------------------------------------------------------------------------------------------------------------------|------|---|
| <b>DEVILED EGGS</b><br>steeped black tea, smoked salmon, tobiko, yuzu                                                    | GF   | 5 |
| <b>CITRUS MARINATED WARMED OLIVES</b>                                                                                    | V    | 5 |
| <b>HOUSE-MADE POTATO CHIPS</b>                                                                                           | V GF | 5 |
| <b>STEAK SLIDER* (1)</b><br>horseradish aioli, blue cheese, arugula, crispy shallots                                     |      | 5 |
| <b>OYSTERS*</b><br>two market-fresh oysters served on the half shell,<br>house made champagne mignonette, cocktail sauce |      | 5 |

### DRINKS

|                                                                                                                            |  |   |
|----------------------------------------------------------------------------------------------------------------------------|--|---|
| <b>DREAM CAME BACK</b><br>empress lemon cucumber gin, st. germain, lemon, sugar,<br>lavender bitters, grapefruit           |  | 6 |
| <b>HERE I WAS BORN</b><br>angel's envy bourbon, grand marnier, lemon, sugar, angostura,<br>de la grande chartreuse         |  | 7 |
| <b>SOMETHING FEVERISH</b><br>ketel one citroen, melon liqueur, galliano, lychee, lime, sugar, salt, soda                   |  | 7 |
| <b>SECOND STORY WINDOW</b><br>dos hombres, crème de noyaux, angostura, de la grande chartreuse, pernod                     |  | 7 |
| <b>JAGUAR</b><br>patron silver tequila, mango, lime, tajin rim                                                             |  | 6 |
| <b>TOO LATE</b><br>bacardi superior, banane, hibiscus, coconut, lime, cream, soda                                          |  | 6 |
| <b>YOU'VE GOT A NERVE</b><br>maker's mark 46 bourbon, mr. black espresso, cold brew, demerara                              |  | 7 |
| <b>SHOULDN'T KEEP SOUVENIRS</b><br>tanqueray 10 gin, vodka, jasmine and rice infused dry vermouth,<br>orange bitters, salt |  | 7 |
| <b>IT CAN'T MATTER TO YOU</b><br>traverse city cherry whiskey, maple, vanilla, angostura, root beer bitters                |  | 7 |
| <b>CHURCH TOWER</b><br>hennessy v.s.o.p., casamigos reposado, nixta, angostura, walnut bitters                             |  | 7 |

### NON ALCOHOLIC

|                                                                      |            |
|----------------------------------------------------------------------|------------|
| <b>THE GOLDEN GATE</b><br>mango, lime, cream, foamer, cardamom, soda | GLASS<br>5 |
| <b>BEST DAY</b><br>non-alcoholic beer                                | 5          |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE  
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.  
EXECUTIVE CHEF JUAN MENDOZA