



happy hour

Raw Bar

Blue Point Oysters* \$2 ea./6 for \$8
Gulf Shrimp Cocktail \$2.5 ea./4 for \$8
Jonah Crab Claws \$2.5 ea./4 for \$8

Today's Ceviche* \$7
Jalapeño, Lime, Cilantro, Red Onion

Land

Cheese Plate \$7
Chef's Daily Trifecta

Wild Mushrooms & Gnocchi \$8
Cornmeal Gnocchi, Spinach,
Truffle Vinaigrette

Steak Tartare* \$9
Freshly Chopped Filet Mignon, Crostini

Sea

Steamed Mussels \$7
Coconut Curry Broth, Sofrito

Lobster Risotto \$8
Maine Lobster, Parmesan, Chives

Grilled Salmon Caesar* \$9
Baby Romaine, Olives,
Garlic Bread Crumbs

* DINE IN AT BAR ONLY, NO SUBSTITUTIONS *

ALERT YOUR SERVER TO ANY FOOD ALLERGIES

*THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.



Wine

Prosecco, La Marca \$7
Veneto, Italy

Chardonnay, Calera \$7
Central Coast, CA

Palazzo Della Torre, Allegrini \$7
Verona, Italy

Bartender's Wild Card \$9
Great Wine, Limited Supply

Cocktails

Classic Vodka Martini \$7
Hangar One Vodka
Served Up Or On The Rocks

Manhattan Noir \$7
Watershed Bourbon, Ruby Port,
Carpano Antica Vermouth,
Barrel Aged Bitters

Barcelona Bellini \$7
Tito's Handmade Vodka, Blood Orange
Purée, Cava, Elderflower Liqueur

Negroni \$7
Botanist Gin, Campari,
Carpano Antica Vermouth

HAPPY HOURS: M-F 3-6, SUN 4-8

EXCEPT HOLIDAYS AND BROWNS HOME GAMES