

# Happy Hour

## Drinks

**Allagash, Sea Hag & Guinness Drafts** 5

**Ferris Muler** 7

house infused blank vodka, ginger beer, lime  
(ask your server for the infusion creation of the week!)

**The King Charles** 9

highclere castle gin, macallan 12, lemon, curacao

**Charter Oak** 8

aviation gin, bitter contratto, americano rosso

**10001** 9

four roses bourbon, cocchi torino, bitters

**Death Before Decaf** 8

vanilla vodka, coffee liqueur, espresso,  
aztec cocoa bitters, dark chocolate

**Haperol Spritz** 8

cava, aperol, lemon, soda

**No Substitution** 9

dealer's choice, rotating selection

**\$3.00 Off**

*Wine by the Glass*

# Happy Hour

## Food

### Scotch Egg **GF**

homemade sausage wrapped farm egg, rice panko  
crusted, dijonnaise, arugula nest, pickled onion

8

### Chicken Wings **GF**

long hot buffalo, Sichuan hot or garlic parm, served  
with cucumber and house ranch

12

### North Atlantic Oysters **GF •**

ginger mignonette, cocktail sauce, lemon

3

### Truffle Fries **GF**

parsley, parmigiano reggiano

7

### Smashed Beef Slider •

fried cheese a la plancha, lemon-chili aioli, greens

5

### Petite Antipasti\*\*

charcuterie meats, artisanal cheeses, traditional  
accompaniments

14

### Butternut Street Taco

tortillas, lime, cilantro, tomato, radish, cucumber,  
agave dressing

8

**GF** Indicates items that are gluten-free    **VEG** Indicates items that are vegetarian

**\*\*** These items can be prepared gluten free

• These items are served raw or undercooked, thoroughly cooking meats, poultry,  
seafood, shellfish and eggs reduces the risk of foodborne illness.