

Onyx Bar
l'Heure du Cocktail
Happy Hour Eats

Wood Fired Pizzas

- Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15
Sausage with caramelized onions, tomatoes & spicy harissa...15
House-Smoked Salmon with red onions, crème fraîche & caviar...17
Proscuitto "Hobb's" cured ham, goat cheese & roasted red peppers...15
Artichoke with arugula, roasted peppers, tomatoes & goat cheese...16
Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14
Three Cheese with fresh tomatoes & basil...12, with goat cheese...13, with pepperoni...13

Crispy, Creamy & Savory

- Crispy Calamari* served with red pepper-feta dip...10
Crab Cakes with avocado, sweet corn & charred tomato vinaigrette...11.5
Crispy Chips house-made potato chips with warm blue cheese...9 / 5.5
Seared Tuna with napa cabbage, red onion, "Hobb's" bacon & spicy harissa...11
French Fries with Trio of Dipping Sauces house-made blue cheese, roasted red pepper & *sauce américaine*...7
Cheese Plate Lamb Chopper, Drunken Goat, Saint Andre, cherries & hazelnut emulsion...12
Antipasto of Twinn Bridges "babies", roasted red peppers with garlic & olives...10

*We will cook the noted items to your desired temperature, but please be aware of the following consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use only 100% trans fat-free cooking oils in all of our cooking and frying oils.

Monday ~ Thursday, 4pm ~ 7pm