



HAPPY HOUR SPECIALS

MONDAY-FRIDAY 3:30pm-6:30pm

SATURDAY 5:00pm-7:00pm

HAND-CRAFTED COCKTAILS

Aixoise Martini Green Mark Vodka, Olive Juice, Blue Cheese or Regular Olives	5
Old Fashioned Four Roses Yellow Label, Sugar, Angostura Bitters, Orange Peel & Luxardo Cherry	7
Elderflower Tonic New Amsterdam Gin or Svedka Vodka, Jack Rudy Small Batch Elderflower Tonic, Lime	6
Paloma El Jimador Tequila, Grapefruit, Lime, Simple Syrup, Soda with Lime	6
Daiquiri Marlin & Barrel Bearing Rum, Lime, Simple Syrup	6
Fernet and... Fernet Branca served on the rocks with Coke or Fever Tree Ginger Beer, Lime	5
Lefty Special Pabst Blue Ribbon with a shot of Four Roses Yellow Label or Fernet Branca	6

HAPPY HOUR WINES

SPARKLING

J.P. Chenet Brut France	5
J.P. Chenet Rose France	5
Make it a Kir Royale with Chambord for \$2 more	

HOUSE WINES

Perrin Family Réserve Côte Du Rhône Blanc, 2014 France	5
Clifford Bay Sauvignon Blanc, 2014 Marlborough, New Zealand	5
Banfi Le Rime Pinot Grigio, 2014 Toscana, Italia	6
Perrin Family Réserve Côte Du Rhône Rouge, 2012 France	5
Temptation Zinfandel, 2012 Alexander Valley, California	5
Shooting Star Cabernet Sauvignon, 2012 Lake County, California	6

BEER

BOTTLE

Pabst Blue Ribbon	2
Amstel Light	3
Yuengling Lager	3
Sierra Nevada Pale Ale	3
Intuition I-10 IPA	4

DRAFT

Kronenbourg 1664 Lager	3
Aardwolf (seasonal)	4



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HALF OFF 1/2 DOZEN RAW OYSTERS

ASK YOUR SERVER ABOUT OUR DAILY SELECTION

HAPPY HOUR BITES

CANAPES

Deviled Egg Trio ^{GF V}

Truffle mousse, bacon and egg, caviar 6

Gougères ^V

Truffle cheese mousse, heirloom tomato, Gruyère profiterole 2.5

Crunchy Tuna Roll

Spicy tuna, crunchy crab, cucumber 7

DEBUT

Pommes De Terre ^{GF V}

Multi-colored house-made potato chips, warm vidalia onion Roquefort dip 7.5

Crispy Calamari

Smoked pepper aioli, crispy garlic, sweet soy, flash fried vegetables, scallions 7.5

Steak Tartare* ^{GF}

Allen Brothers® Beef, ravigote sauce, quail egg, arugula, cucumber, truffle potato chips 11

LES FRUITS DE MER

Ahi Tuna Tartare*

Avocado, tōgarashi-dusted crispy wonton, soy & sesame oil dressing 7.5

Steamed Mussels ^{GF}

White wine, garlic, shallots, thyme, saffron aioli, grilled bread 9

PRINCIPAL

X Burger

Prime hand-ground beef, cheddar, pickles, onions, locally grown lettuce, chipotle aioli, herbed french fries 12

PIZZA

Margherita ^V

Mozzarella, sliced tomatoes, fresh basil 9

Sausage & Chèvre

Roasted tomato and peppers, Chèvre, fresh oregano, chili flakes 12

Mushroom Fontina ^V

Sautéed wild mushrooms, truffle oil 9.5

^{GF} This meal can be easily modified to fit a gluten free diet ^V Vegetarian

**Consuming raw or undercooked foods may increase your risk of foodborne illness.
Before placing your order please inform you server if anyone in your party has a food allergy.*