

HAPPY HOUR

4:00 - 6:30 P.M.

APPETIZERS

DUCK CIGARS 8

Housemade Honey Mustard

BEEF CARPACCIO 6

Arugula, Horseradish Cream,
Pickled Onion, Parmesan

ROCOCO CHIPS 7

Housemade Potato Chips, Bleu Cheese Sauce,
Bleu Cheese Crumbles, Bacon Jam, Chives

BLACK ANGUS SLIDERS 9

Truffle Relish, Lettuce, Tomato

CRISPY CALAMARI 7

Fried Squid, Parmesan Cheese, Charred Lemon Aioli

EAST COAST OYSTERS 1.5 each

Cucumber Mignonette

Limited Availability

**BLACK + BLUE BURGER
GLASS OF POWERS CABERNET 25**

WINES

LOUIS JADOT 8

Chardonnay, Mâcon-Villages, Burgundy

LAVIS 8

Pinot Grigio, Trentino, Italy

FOG THEORY 8

Pinot Noir, Santa Rita Hills, California

DANTE 8

Cabernet Sauvignon, California

SPARKLING

LAURENT- PERRIER 12

Champagne, France

SIGNATURE COCKTAILS

RUBY RED MARTINI 8

Green Mark Vodka, St. Germain, Ruby Red Grapefruit

M-O-J-I-T-O 8

Brugal 5yr Añejo Rum, Mint and Lime Granita

CUCUMBER ROE 8

Damrak Gin, Lime, Basil, Cucumber
Caviar, Black Sea Salt

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