

HAPPY HOUR

4:00 - 6:30 P.M.

APPETIZERS**DUCK CIGARS 8**

Housemade Honey Mustard

BEEF CARPACCIO* 6Arugula, 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***STEAK SANDWICH**
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 8Damrak Gin, Lime, Basil, Cucumber
Caviar, Black Sea Salt

**Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

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