

HAPPY HOUR

4:00 - 6:30 P.M.

APPETIZERS

SHORT RIB CIGARS 8

Telaggio Cream

BEEF CARPACCIO 6

Arugula, Horseradish Cream,
Pickled Onion, Parmesan

SEASONAL RILLETTES 8

Crostini, Cornichon

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 HALL CABERNET SAUVIGNON 25**

WINES

KUNDE 8

Chardonnay, Sonoma County, California

MARCO SCOLARIS 8

Pinot Grigio, Italy

FOG THEORY 8

Pinot Noir, Santa Rita Hills, California

DANTE 8

Cabernet Sauvignon, California

SPARKLING

PERRIER-JOUËT 12

Champagne, France

SIGNATURE COCKTAILS

MUDDLED MULE 8

A Kick of Vodka, Muddled Berries, Ginger Beer, Lime

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

Brugal 5yr Añejo Rum, Mint and Lime Granita

CUCUMBER ROE 8

Tanqueray 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