

4:00 PM - 6:00 PM

CHARCUTERIE BOARD \$18 / \$34

CHEF'S SELECTION OF FRESH CURED MEATS, CHEESES, CROSTINI & CRACKERS, MUSTARD, JAM, SWEETY PEPPERS, OLIVES, ALMONDS, & GRAPES.

IRISH NACHOS

\$11.99

HOUSE-MADE SARATOGA CHIPS TOPPED WITH GOUDA FONDUE. SCALLIONS. CHIPOTLE SOUR CREAM DRIZZLE, & BACON BITS.

CAPRESE SALAD

\$9.99

FRESH MOZZARELLA. TOMATOES. & BASIL. DRIZZLED WITH BALSAMIC GLAZE.

FRIED DUMPLINGS

\$9.99

DUMPLINGS FRIED THEN DRIZZLED WITH WASABI AIOLI & TERIYAKI GLAZE.

SHORT RIB SLIDERS

\$12.99

BRAISED SHORT RIB TOPPED WITH CHEDDAR & CARAMELIZED ONIONS ON MINI BRIOCHE BUNS.

ITALIAN MEATBALLS

\$9.99

ITALIAN MEATBALLS SERVED WITH RICOTTA CHEESE & MARINARA SAUCE.

SHRIMP COCKTAIL

\$15.99

TRADITIONAL JUMBO SHRIMP SERVED WITH LEMON & COCKTAIL SAUCE.



\$16.00

MAPLE BACON OLD FASHIONED

MAPLE BACON TRAVELERS BOURBON, PURE MAPLE SYRUP, ANGOSTURA BITTERS, SMOKED PAPRIKA BITTERS, GARNISHED WITH ORANGE PEEL & BACON STRIP.

LAST WORD

AVIATION GIN, GREEN CHARTREUSE, MARASCHINO LIQUOR, FRESH SQUEEZED LIME JUICE, GARNISHED WITH BRANDIED CHERRIES.

D.D. DEMISE

WOODFORD RESERVE BOURBON, PINEAPPLE JUICE, MINT, LEMON & SIMPLE SYRUP.

WHISKEY BUSINESS

TULLAMORE DEW WHISKEY, FRESH LEMON JUICE, SIMPLE SYRUP, CHARRED CHERRIES, TOPPED WITH CLUB SODA. & GARNISHED WITH MINT LEAVES.

LAVENDER BEES KNEES

MCQUEEN & THE VIOLET FOG GIN, LAVENDER HONEY SIMPLE SYRUP, & FRESH SQUEEZED LEMON JUICE.

SAINT SAZERAC

EARL GREY INFUSED BULLEIT RYE BOURBON, ABSINTHE RINSE, DEMARARA SYRUP, & ORANGE BITTERS.

THE CASK

YAVE COCONUT TEQUILA, FRESH SQUEEZED LIME JUICE, COCONUT PUREE, PASSOA LIQUOR, & GINGER BEER.

PAPER PLANE

MAKER'S MARK BOURBON, APEROL LIQUOR, AMARO NONINO QUINTESSENTIA LIQUOR, FRESH SQUEEZED LEMON JUICE, GARNISHED WITH A LEMON.

HARD TRUMAN

HARD TRUTH COCONUT RUM, FRANGELICO, CHOCOLATE LIQUOR, ESPRESSO, WITH TOASTED COCONUT RIM & TOASTED MARSHMALLOW GARNISH.