

HAPPY HOUR

MON-FRI 2-5PM

TINS

SMOKED TROUT 24 | SMOKED OYSTERS 28

SALMON RILLETES 21

served with house-pickled vegetables, bread and butter

APPETIZERS

POUTINE 13

french fries, cheese curds,
brown gravy, scallions, crispy
jalapeños, spicy aioli

CRISPY DUCK WINGS 15

gochujang miso bbq,
pickled fresno chile,
sesame seeds

FRIED CHEESE CURDS 10

sriracha aioli

SHRIMP COCKTAIL 17

housemade cocktail sauce

HAND-CARVED SANDWICHES

TURKEY 19 | BRISKET OR CORNED BEEF 21

kaiser roll, brioche or rye bread, beets,
pickles, peanut coleslaw

THE PRIME RIB* 25

kaiser roll, beets, pickles, peanut coleslaw

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

PLEASE ALERT YOUR SERVER TO FOOD ALLERGIES

9/24

COCKTAILS

10

SALTED CARAMEL OLD FASHIONED

buffalo trace bourbon,
housemade salted
caramel, bitters

MARTINI

wheatley vodka or
hendrick's gin, as you
like it

DAIQUIRI

myers's platinum white
rum, lime, simple

TOMMY'S MARGARITA

corazón blanco tequila,
lime, simple, salt

APEROL SPRITZ

aperol, lillet rosé, bubbles,
s.pellegrino sparkling mineral
water, orange

WINES

6

GAMBINO PROSECCO
MER SOLEIL CHARDONNAY
**DUCKHORN DECOY CABERNET
SAUVIGNON**

BEERS

House Drafts 6

HARP

GUINNESS

OLD SPECKLED HEN

FULLER'S ESB

LOST COAST DOWNTOWN BROWN ALE
STONE IPA

Rotating Drafts 9

ask us what's on tap today
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**SULLIVAN'S BREWING IRISH
RED OR GOLD 6**

16oz PBR CAN 4

add any well spirit shot **5**

IRISH DROP SHOT 6