



happy hour.

small plates.

collard green artichoke dip toasted baguette	13
classic shrimp cocktail spicy vodka pepper sauce	14
fire roasted cauliflower pickled golden raisins, chimichurri, tahini dressing, local seasonal fresh herbs	13
fried oysters frisse, horseradish aioli	12
la'kats deviled eggs known to make giraffes dance	10
loaded fries cheddar, horseradish sour cream, apple smoked bacon, chives	9

cocktails.

duke ellington 13

maison rouge, homemade coffee tincture, chocolate tincture, bourbon barrel smoke

euclid mule 13

choice of house spirit, house made ginger syrup elixir, bruce's ginger ale, mint, lime

flapper girl 12

juniper spirit, galliano, tangerine

bloody mary 13

ketel one, homemade bloody mary elixir, pickled egg

mimosa 12

fresh orange juice, fresh bubbles

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food-borne illnesses

beer.

imports. 9

stella artois

guinness

corona



domestics. 8

blue moon

sculpin ipa

coors light

wine.

old soul zinfandel, lodi, 2016	12/48
fj, cabernet sauvignon, napa valley, 2017	14/56
la crema pinot noir, monterey, 2017	15/60
suri dolcetto red, dogliana docg, 2019	15/60
meinklang saint laurent red blend, burgenlandred, 2018	14/56
coastal estates chardonnay, napa, 2017	12/48
j. lohr chardonnay, monterey, 2018	13/52
infamous goose, sauvignon blanc, marlborough, 2018	14/56
republic of pink rose, central coast, 2018	12/48
le crema, pinot noir rose, 2018	15/60
laluca prosecco, d.o.c., treviso italy	13/52
christian etienne champagne, france, brute cuvee	80