



Cocktails \$12

House

Madcap

amusingly eccentric

Sage-infused gin, blackberries, Averna, honey, lemon, soda

Baby Vamp

an attractive or popular female

Tequila, mescal, strawberry, lemon, Bittermens Hellfire Shrub

Dewdropper

a young man who sleeps all day and doesn't have a job

Bourbon, nocino, sweet vermouth, Brooklyn Hemispherical Black Mission Fig bitters

Goody-Goody

affectedly or ingratiatingly good or proper

Vodka, Aperol, St. Germaine, lime

Rara Avis

a rare bird, i.e. an extraordinary or unusual thing

Vodka, ginger syrup, Lillet Blanc, lemon, black pepper, The Bitter End Chesapeake Bay bitters

Classics

Last Word

created in the early 1920s in Detroit, where it was first served at the Detroit Athletic Club

Dry Gin, green chartreuse, maraschino liqueur, lime



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Chrysanthemum

first created by a German bartender, Hugo Ensslin, making his way in New York back in the early 20th Century

Dry Vermouth, Benedictine, Absinthe, orange peel

Scofflaw

debuted in 1924 at Harry's Bar in Paris to honor those who continued to drink illegally during the prohibition in the US

Rye whiskey, dry vermouth, lemon, house-made grenadine

Draft Beers \$7

Palm Ale

Lagunitas IPA

Ommegang Witte

Abita Light

Stout



Small Plates

OYSTERS \$15/\$27

Wild oysters from the east & west coast, with a classic Mignonette sauce

CHEESE PLATE \$18

Compte, Prima Donna , Morbier, Istara, Zamorano, Monte Alba with pear compote, accompaniments & crostini

MEAT PLATE \$18

Prosciutto di San Daniele, Jamon Serrano, Salami, Spanish Chorizo, Sopressata served with accompaniments & toasts

THYNNUS TARTARE \$14

Yellow fin tuna, scallions, mixed sweet peppers, avocado served with sesame sauce & tulles

WHITE WINE-STEAMED PEI MUSSELS \$14

Spicy smoked tomato & toasted garlic with crostini

TUNA CONFIT "PANINO" \$16

Seared grade A tuna, sun dried tomatoes, avocado, romaine lettuce, chipotle sauce on crispy Focaccia bread

LIVE LOUISIANA CRAWFISH ROLL \$14

Butter-poached crawfish & dijonaise served with mixed greens

BEEF TENDERLOIN PRASATO \$16

Local Grass fed Angus beef sandwich with jalapeno, caramelized onions, smokey tomato aioli, istara cheese served with mixed greens



Small Plates

SHRIMP COCKTAIL \$13

Spice-poached shrimp & classic cocktail sauce, lemon

BEET SALAD \$11

Roasted red beets served over citrus goat cheese topped with micro greens
& toasted honey almonds

SPAGHETTI WITH MUSSELS \$15

Spaghetti pasta with mussels, pancetta, and a rosemary-tomato sauce

HAPPY HOUR SPECIALS

Oysters - \$2

Selection of any 3 Meats and any 3 Cheeses - \$12

Shrimp Cocktail - \$10

White Wine- Steamed Mussels - \$11

Live Louisiana Crawfish Roll - \$10



Wines

	Glass	Bottle
Rose and Sparkling		
* Taverna Genacha, 2011, Spain	\$ 9	\$32
Montesclausole Prosecco Brut, Italy	\$11	\$40
* Guyot Prosecco extra dry, Italy	\$ 9	\$32
Meinklang Pinot Noir Frizzante 2011, Austria	\$12	\$44
Jas D'esclans Rose, France	\$11	\$40
Whites		
* Le XI Terre Custoza Italian, 2011, Verona	\$ 9	\$32
* Carramimbre Verdejo, 2012, Segovia	\$ 9	\$32
Vagnoni Vernaccia, 2011, Italy	\$11	\$40
* Anton Bauer Gruner Vetliner, Gmork, 2012 Austria -	\$ 9	\$32
Tegernserhof Gruner Vetliner, T26, 2012 Austria	\$12	\$44
* La Capuccina Soave 2012, Italy	\$ 9	\$32
Beltrame Friulano 2011, Italy	\$ 9	\$32
* Pullus Pinot Grigio 2012, Croatia	\$ 8	\$28
Kozlovic Malvasia 2012, Croatia	\$12	\$44
Canayli Vermentino di Gallura 2011, Italy	\$11	\$40
Rapp Kerner Spatlese 2009, Germany	\$ 9	\$32
Pazo Albarino, Rias Baixas, Spain	\$12	\$44
Antxiola Txakoli, Spain	\$11	\$40

* Indicates \$7 Happy Hour Pricing



Wines

Reds

* Chateau de Hauterive Malbec, 2007 Cahors	\$ 9	\$32
* Netzl Zweigelt, 2011 Austria	\$ 9	\$32
* Famiglia Losi, Rosso Del Cavalier Tranquillo, 2010 Tuscany	\$10	\$36
* Campos de Dulcinea Tempranillo 2010, Spain	\$10	\$36
Musso Dolcetto D'Alba 2011, Italy	\$12	\$44
* Jerzu Bantu Cannonau di Sardengna, 2010, Italy	\$ 8	\$28
* Avondale Green Duck Duke, 2005	\$ 8	\$28
Antica Enotria Falu Rosso Puglia 2010	\$12	\$44
Pullus Pinot Noir 2011, Croatia	\$10	\$36
Katunar Anton, 2010 Croatia	\$12	\$44
Hillinger, Small Hill Blend, Austria 2012	\$13	\$48
Tavera Garnacha, Spain 2010	\$10	\$36
Steindorfer St. Laurent Reserve, Austria		\$52
Bura Glaeria, 2011 Croatia		\$48

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