

Happy Hour Menu

4pm - 6pm

Drinks

Draft Beers \$4

Stella Artois, Seasonal, Avery IPA, 90 Shilling

House Wines \$5

Canyon Road Chardonnay, Merlot and Cabernet

Blood Orange Bellini \$7

Cocktails \$7

Blackberry Smash

Tin Cup Whiskey, blackberry, lemon

Dutch Negroni

Bols Genever, Campari, Antica Carpano, bitters

Vodka Martini

Hangar One, Dolin Blanc dry vermouth, orange bitters

Snacks & Small plates

House-Made Potato Chips

truffle salt and black pepper

\$4.95

Artisan Cheese Plate

quince paste, nuts, grapes, crostini

\$9.95

Marinated Olives

lemon, garlic, rosemary

\$5.95

Mushroom Pizza

Hazel Dell organic mushrooms, tallegio cheese

crème fraiche, arugula

\$9.95

Escargots

half a dozen shells, garlic butter

\$9.95

Steamed Prince Edward Island Mussels

shallots, ancho chili, jalapeno, cilantro

scallion crema

\$8.95

Beet Salad

roasted beets, Greek yogurt, toasted almonds

St Julien garden arugula

\$8.50

Pesto Roasted Cauliflower

½ head of cauliflower, pesto, pine-nuts

Calabrian chilies

\$6.95

Spinach & Ham Pizza

crème fraiche, mushrooms, hot peppers

Gruyère cheese

\$9.95

Jill's Bistro Tots

truffle aioli, reggiano cheese

\$5.95

Trio of Reuben Sliders

corned beef, sauerkraut, 1000 island dressing house-baked pickle rye bun

\$9.95