

# COCKTAILS

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<b>Mulled Wine</b>	13
red wine, brandy, mulling spice	
<b>Jungle Boogie</b>	15
campari, jägermeister, almond, pineapple, lime	
<b>Pleasure Craft*</b>	15
pisco, rum, passionfruit, grapefruit, egg white, cava	
<b>Shady Shoals</b>	15
reposado tequila, mezcal, banana, brown butter	
<b>Ah Shucks</b>	15
vanilla vodka, Bully Boy Amaro Rosso, lemon, honey, bitters	
<b>Violet Urges</b>	15
rum, ube, coconut, citrus	
<b>Tea Time</b>	15
rum, vanilla, thai tea, milk	
<b>Sugar Shack</b>	16
mad river rye, brandy, maple, bitters	
<b>El Diablo Blanco</b>	15
vodka, black currant, lime, spicy ginger beer	
<b>After Eight</b>	15
vittone menta, chocolate, steamed milk	

## ZERO PROOF

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<b>Obligatory Fruit Cake</b>	9
blackberry, cinnamon, citrus, spicy ginger beer	
<b>Coconut Piña Cooler</b>	9
coconut, lime, pineapple, soda	
<b>Sandy Claws</b>	9
grapefruit, cinnamon, vanilla, lemon	
<b>Housemade Spicy Ginger Beer</b>	9

\* Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.



# HAPPY HOUR

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AVAILABLE SUNDAY TO FRIDAY 5-7PM

## BEVERAGE

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**Freezer Martini** 10

vodka, bone dry & ice cold

**Mai Tai** 10

rum, orange liqueur, orgeat\*, lime

**Rotating Draft Beer** 5

ask your server!

## RAW BAR

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**Chef's Select Oyster\*** 2/ea

limit 12 per person

## FOOD

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**Beer Battered Fish & Chips** 15

malt vinegar aioli\*

**Bacon Cheddar Burger\*** 15

caramelized onions, shoestring fries

[add fried oyster, togarashi aioli\*, coleslaw +4]