

# R34

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## COCKTAILS / 12

### **Jubilee**

vodka, spiced pear, rosemary, clove, lemon

### **Garden Grove**

mezcal, lime, cilantro, spice

### **Tarragon Collins**

gin, tarragon, grapefruit, lemon, soda

### **Irish Goodbye**

irish whiskey, aperol, cold brew,

demerara, lemon

### **Orchard Old Fashioned**

rye, apple brandy, cardamom, st. germain,

demerara, bitters

### **Below Deck**

pineapple rum, coconut, banana

### **Ride or Chai**

reposado tequila, chai, lime

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We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.



# Happy Hour

3:00 - 6:00 in the bar & lounge

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## Alexandr

Czech-Style Pilsner

Schilling / NH

5.0% / 16oz \_\_\_\_\_ 6

## Spritz & Glamour

gin, lemon, bubbles \_\_\_\_\_ 6

## Espresso Martini

espresso, vodka, coffee demerara \_\_\_\_\_ 6

## 21 / Aveleda

Vinho Verde, Portugal \_\_\_\_\_ 8

## 18 / Le Charmel

Syrah-Grenache, Rhone Valley \_\_\_\_\_ 8

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