



## Happy Hour

offered 4pm - 6pm

### Cocktails

17

#### Classified

*gin, freshly squeezed grapefruit juice, cinnamon cordial, all dram spice liqueur, freshly squeezed lime juice, saline*

#### First Impression

*vodka, yellow chartreuse, maraschino liqueur, freshly squeezed lime juice, olive saccharum*

#### Vanilla Julip

*santa teresa, vanilla cordial, peychaud bitters, mint*

#### Mi Amour

*corazon tequila, hibiscus cordial, seed orange liqueur, freshly squeezed lime juice*

#### NW

*cocoa nib infused mcclintock bourbon, strawberry infused rhinomato, bourbon vanilla infused sweet vermouth, saffron bitters*

### Wine

14

#### Sommelier's Selection

*white or red*

### Beer

10

#### Stella

### Bites

<b>Mediterranean Blend Mixed Olives</b> .....	<b>9</b>
<i>rosemary, orange zest (gf, v)</i>	
<b>Butter Lettuce Salad</b> .....	<b>14</b>
<i>champagne gelée, egg yolk jam, herbs &amp; flowers</i>	
<b>Truffle Fries</b> .....	<b>13</b>
<i>finest herbs mayo (v)</i>	
<b>Charcuterie Board</b> .....	<b>20</b>
<i>selection of cured meats, garnitures (n)</i>	
<b>Artisan Cheese Plate</b> .....	<b>30</b>
<i>membrillo, nuts, dried fruit (v)</i>	
<b>Kingbird Burger</b> .....	<b>23</b>
<i>8 oz wagyu beef, brioche bun, raclette cheese, crispy onions, arugula, whiskey aioli, french fries</i>	
<b>Shrimp Cocktail</b> .....	<b>19</b>
<i>french cocktail sauce, lemon (gf)</i>	

v-vegetarian    vg-vegan    n-contains nuts    gf-gluten free

Tax and gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.