



# HAPPY HOUR

MONDAY - FRIDAY  
5PM - 7PM

## COCKTAILS | \$8.00

### WHALE G&T

butterfly pea-flower infused gin, rosemary, fever tree elderflower tonic

### ESPRESSO MARTINI

tito's vodka, stoli vanil, galliano espresso, cold brew

### OLD FASHIONED

old forester bourbon, demarara, muddled luxardo cherry, orange bitters

### SEASONAL SANGRIA

blend of red & white wine, brandy, citrus, berry

### CHERRY MULE

tito's vodka, cherry ginger beer, lime

### NORTH OF HAVANA

frozen bourbon, coconut, pineapple, lime

## WINE BY THE GLASS | \$8.00

ADAMI | PROSECCO

WILDSONG | SAUVIGNON BLANC

FORTANT | ROSE

DE LOACH | PINOT NOIR

THE KINKER | CABERNET SAUVIGNON



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## \$1 | OYSTERS

classic mignonette, cocktail sauce

## \$8 | CHILLED LOBSTER TACOS

mango salsa, lime crema, tatin  
add a taco +3

## \$8 | BACON DEVILED EGGS

brown sugar-cherrywood bacon, tarragon, chives  
add an egg +3

## \$8 | BUFFALO FRIED CAULIFLOWER

bleu cheese crumbles, crystal honey sauce, bleu cheese dressing, scallion

## \$15 | BURGER & FRIES\*

american cheese, iceberg, tomato, pickle, onion, wahale island sauce, butter bun  
add egg +2\*, add thick-cut bacon +6  
substitute vegetarian beyond burger +2

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

