

◦ THE ◦
GAGE

HAPPY HOUR

MONDAY-THURSDAY | 2-5PM | IN THE BAR

BY THE SHELL



EAST COAST OYSTERS ON THE HALF SHELL | 2.50ea

chilled calamansi mignonette, cucumber, fresno pepper (*sh*)

OR

grilled 'nduja butter, calabrian bread crumbs, charred lemon (*sh*)

JUMBO PRAWNS cocktail sauce, lemon (*sh*) | 3ea

\$10 BITES

A DUO OF DELICIOUSNESS

beer battered fried pickles & wisconsin cheese curds,
smoked serrano aioli

HOT HONEY CHICKEN SLIDERS (2)

fiery hot sauce, hawaiian roll, b&b pickle, crispy onions

GAGE SLIDERS (2)

prime beef, cheddar cheese, l.t.o (*t*)

TRUFFLE FRIES

crispy fries, truffle salt, parmesan cheese (*v*)

CHIPS & CURRY

fries, vindaloo curry (*v*)

COCKTAILS | 10

HOUSE OLD FASHIONED

george dickel 8yr bourbon, demerara syrup, bitters

THE ORIGINAL FRENCH 75

pierre ferrand 1840 cognac, lemon, sparkling, orange twist

GIN PUNCH

gin, pineapple, prickly pear, lime



THE GAGE'S FLAWLESS MARTINI SERVICE

A GENEROUS POUR, STIRRED, WELL-FROZEN, WITH CLASSIC GARNISH

THE ORIGINAL

well-frozen, with tanqueray gin, dry vermouth,
dimmi, & martini bitters | 16

THE SALT & PEPPER GIBSON

citadelle cornichon gin, la copa vermouth,
espelette pepper, olive bitters, caper brine | 17

THE PROFESSIONAL

grey goose, vanilla, passionfruit,
white wine shrub, lemon twist,
champagne gummy | 18

\$6 FEATURED DRAFT BEER

ROBERT PAMPIGNAC BRUT CHAMPAGNE

glass | 12 • bottle | 60

\$10 FEATURED WINE BY THE GLASS

bubbles | red | white