

3:00 PM - 5:30 PM

Happy Hour Drinks

All wines by the glass are half price during happy hour on the rooftop

All cocktails are a minimum of 2oz

Tonico da Bruxa 7 White port, Strega, tonic	Aperol/Campari/Hugo Spritz 9 Prosecco & soda	Beer (20oz) 5 Kronenbourg 1664
Dilling Me Softly 8 Mezcal, Green Charteruse, Cointreau, dill-cardamom syrup, mandarin	Jumpin' on a Jet 9 Tanqueray gin, Aperol, Amaro Nonino, kumquat, lemon (contains dairy)	

ZERO PROOF

Invisible Shrub 6 Mandarin, dill-cardamom syrup, tonic	Levantine Breeze 6 Gin, zatayr syrup, grapefruit, tonic	Zero Proof Beer (330ml) 4 Heineken 0.0
N/A Spritz 6 Martini Floreale, lemon, rosemary syrup, bubbles	Zero Proof Wine 6 Red/White/Rosé	

Snacks & Shares

All snacks are \$2 off for Happy Hour

Bar Nuts ^{vg} 6 Cayenne pepper/all-spice/ brown sugar salt	Trio of Dips ^v 14 Red pepper hummus, babaganoush, labneh, crispy pita	Chicken Wings 14 Salt & pepper/hot/spiced honey, buttermilk ranch
Fried Gnocchi ^v 14 Pistou, grana padano	Corn Ribs ^v 12 Tajin, cilantro crema	Falafel ^{vg} 12 Babaganoush, za'atar
Lamb Keftah 14 Labneh, sumac	Marinated Castelvetro Olives ^{vg} 6 Herbs	Escabeche 14 Honey mussels, campari tomato, grilled banca
Truffle Parmesan Fries ^v 8 Garlic aioli		

Plates

All plates are \$3 off for Happy Hour

Steak Frites 29 Grilled bavette, morel sauce, garlic aioli	Glorious Organic Greens ^{vg} 14 Pickled berries, sunflower seeds, lemonade vinaigrette	Burger 21 Smoked scamorza, onion jam, pancetta, arugula, brioche — add sautéed mushrooms 2½
Baby Gem Caesar 14 Pecorino, capers, chilli breadcrumbs	Lobster Roll 15 Tarragon, brioche, gaufrettes	Chickpea Burger ^{vg} 17 Heirloom tomato, chermoula, alfalfa, vegan brioche bun

vg - vegan, v - vegetarian

HAPPY HOUR
& PLATES