

happy times

Monday – Friday (4:30 – 5:45 PM)
Happiness for Everyone

wine

- Mas Fi Sparkling Cava 11.
Spain NV
- Roccafior Rose 11.
Umbria Italy
- Excelsior Sauvignon Blanc 11.
South Africa
- Sean Minor Chardonnay 11.
Central Coast, California
- La Tene Pinot Noir 11.
France
- Tapiz Cabernet Sauvignon 12.
Argentina
- Kanonkop Kadette Red Blend 12.
South Africa

beer

- Chapman Pilsner 7.
- Guinness Stout 7.

cocktails

- Beets For Diana 13.
Hendrick's Gin, Pressed Beets,
Lemon, Ginger, Mint
- Afternoon G&T 13.
Airem Gin, Rosemary,
Pink Peppercorn, Orange Essence
- Lido Loco 13.
Nosotros Tequila, Aperol, Canton
Ginger, Lemon, Grapefruit Bitters
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- Artisanal Cheese & Charcuterie 19.
Chef's Selection, Seasonal Accoutrements
- Heirloom Tomatoes & Burrata 13.
Pistachio Pesto, Pickled Red Onion, Arugula,
Balsamic, Meyer Lemon
- Day Boat Jumbo Lump Crab Cake 17.
Wild Rocket Arugula, Roasted Sweet Corn Relish,
Pickled Fresno Chili Oil
- Brie Fondue 15.
Riesling, Bartlett Pears, County Toast
- Crispy Calamari 15.
Fried Shishito Peppers, Avocado Lime Crema,
Calabrian Chili Aioli
- Charred Brussel Sprouts 13.
Chorizo Bilbao, Maple Dijon Vinaigrette, Lemon
- Curry Chips 8.
House Made Curry Sauce, Thick Cut Fries
- Heirloom Marble Potato Pizetta 13.
Truffled caramelized onions, aged white
cheddar, gruyere, mornay
- D4 Sausage Roll 16.
Brioche Roll, Sauerkraut, Caramelized Onions,
Crispy Potato, W/G Mustard, Frites, Curry
Ketchup
- House Ground Beef Sliders (Two) 14.
Brie Fondue, Sweet Onion Bacon Jam, Crispy
Buttermilk Shallots
- Creekstone Farm Short Rib Panini 18.
Confit Tomato, Shallot Marmalade, Herb Boursin,
Roasted Garlic Aioli, Meyer Lemon Greens
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