



COCKTAIL HOUR

Tuesday-Saturday from 5:00pm-6:00pm at the bar

APPETIZERS

POTATO CROQUETTE

Yukon gold-stuffed potato, bleu cheese, buffalo butter sauce, crispy parsley (GF,V) 7.00

SHRIMP COCKTAIL

White wine-poached jumbo shrimp, bloody mary cocktail sauce (DE,GF) 10.50

ROASTED BEETS

Slow roasted beets, whipped feta cheese, orange segments, arugula and spiced pepitas (GF,V) 7.50

TOASTED ORECCHIETTE & CHORIZO

Brown butter, lemon, sage, parmesan, micro cilantro 7.50

SHORT RIB TART

Caramelized shallots, smoky bleu cheese, sweet potato purée 11.00

MEATBALLS

Ground beef, pork & veal Italian-style meatballs, marinara, reggiano (GF) 8.50

CURED SALMON

Tawny Port-cured salmon, crispy capers, soy pearls, citrus crème fraîche, multigrain crostini 11.00

CHEF'S CHEESE PLATE

Truffle-dusted marcona almonds, cornichon, house jam with with specialty crackers 9.00

BEER

LUCKY BUCKET "pre-prohibition" lager 3.00

KROS STRAIN "fairy nectar" ipa 3.50

BRICKWAY stout 3.50

COORS "lite lager" 3.00

MICHELOB "ultra" lager 3.00

ATHLETIC "upside dawn" non-alcoholic 3.00

GLASS WINE

BENVOLIO prosecco 5.50

BIELIER 'DAISY' pinot grigio 5.50

SALVARD sauvignon blanc 7.00

A TO Z riesling 6.50

KEN WRIGHT chardonnay 7.50

NOBLE VINES rose 5.00

CALERA pinot noir 7.50

CLOS LA COUTALE malbec 6.50

KERMIT LYNCH red rhone blend 6.00

TREANA cabernet sauvignon 7.50





MODERN
SUPPER
CLUB

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BROWN SUGAR BRANDY OLD FASHIONED

Brickway brandy, brown sugar simple, angostura bitters, fresh orange, luxardo cherry 8.00

BRANDY MANHATTAN

Brickway brandy, sweet & dry vermouth, angostura bitters, luxardo cherry 8.00

APPLE SAZERAC

Apple brandy, peychaud's aromatic bitters, simple syrup, absinthe rinse, lemon twist 7.00

CRUSTA

Brandy, dry curacao, lemon Juice, angostura bitters, maraschino liqueur, sugar rim 7.00

WHISKEY DAISY

Bourbon, cointreau, fresh lemon juice, simple syrup, club soda, orange twist 7.50

PISCO SCOFFLAW

Pisco un-aged brandy, blanc vermouth, maraschino liqueur, lemon juice, orange bitters 7.00

LAVENDER LEMON DROP

Aviation gin, lavender simple, fresh lemon juice, egg white 7.00

BEE'S KNEES

Aviation gin, honey simple syrup, fresh lemon juice, lemon twist 7.00

MARY PICKFORD

Light rum, pineapple juice, pomegranate grenadine, maraschino liqueur, luxardo cherry 6.50

BACON BOULEVARDIER

Bourbon, bacon-washed amaro nonino, punt e mes vermouth, orange twist 8.00

WALNUT VIEUXE CARRE

Rye, brandy, sweet vermouth, benedictine, black walnut bitters 7.50

