



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 (GEV) 7.00

WARM SCAMPIED SHRIMP

Black pepper-brioche crouton 8.50

ROASTED BEETS

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

WILD MUSHROOM RISOTTO

Oat milk, tarragon oil (V) 7.50

HEIRLOOM TOMATO CAPRESE

Tomato stuffed with buratta, basil emulsion, parmesan-pine nut crisp (GEV) 8.50

MEATBALLS

Ground beef, pork & veal Italian-style meatballs, marinara, reggiano (GF) 8.00

SALMON TARTARE

Shallots, lime zest, garlic, soy pearls, dijon crema, crispy rice crackers 11.00

CHEF'S CHEESE PLATE

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

BEER

LUCKY BUCKET "pre-prohibition" lager 3.00

KROS STRAIN "fairy nectar" ipa 3.50

BRICKWAY coffee-vanilla 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

FOUR GRACES pinot gris 5.50

SALVARD sauvignon blanc 7.00

A TO Z riesling 6.50

KEN WRIGHT chardonnay 7.50

OLIVARES 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

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, pomegranite grenadine, maraschino liqueur, luxardo cherry 6.50

SUPPER CLUB BOULEVARDIER

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

WALNUT VIEUXE CARRE

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

