



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 (GE,V) 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 (GE,V) 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 (GE,V) 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 with specialty crackers 9.00

BEER

LUCKY BUCKET "pre-prohibition" lager 4.00

KROS STRAIN "fairy nectar" ipa 4.00

BRICKWAY coffee-vanilla stout 4.00

COORS "lite lager" 4.00

MICHELOB "ultra" lager 4.00

ATHLETIC "upside dawn" non-alcoholic 4.00

GLASS WINE

BENVOLIO prosecco 7.00

FOUR GRACES pinot gris 6.50

SALVARD sauvignon blanc 7.50

A TO Z riesling 7.00

KEN WRIGHT chardonnay 8.00

OLIVARES rose 5.50

CALERA pinot noir 8.00

CLOS LA COUTALE malbec 7.00

KERMIT LYNCH red rhone blend 6.50

TREANA cabernet sauvignon 8.50





MODERN
SUPPER
CLUB

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BERGAMOT SPRITZ

Italicus bergamot liqueur, giffard pamplemousse, dolin blanc vermouth, prosecco 7.50

LAVENDER LEMON DROP

Gin, lavender simple, lemon juice, egg white 8.00

BEE'S KNEES

Gin, honey simple syrup, lemon juice, lemon twist 7.00

RASPBERRY DAIQUIRI

Light rum, fresh raspberry syrup, lime 7.00

MARY PICKFORD

Light rum, pineapple juice, pomegranite grenadine, maraschino liqueur, luxardo cherry 7.00

BELLS & WHISTLES

Reposado tequila, salted red bell pepper-cilantro juice, agave, lime juice, lime wheel 7.00

AFTER THE GOLRUSH

Bourbon, peach tea-honey, lemon juice, ginger beer, candiedginger bite 7.50

BROWN SUGAR BRANDY OLD FASHIONED

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

APPLE SAZERAC

Apple brandy, peychaud's aromatic bitters, simple syrup, absinthe rinse, lemon twist 7.50

WALNUT VIEUXE CARRE

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

SUPPER CLUB BOULEVARDIER

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

