WELCOME TO THE CLUB

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

WARM SCAMPIED SHRIMP
Black pepper-brioche crouton 8.50

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

WILD MUSHROOM RISOTTO
Creamy arborio rice, mushroom stock, truffle oil (DF, GF, VE) 10.00

BAKED BRIE
Triple cream brie, phyllo, fig jam, honey (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 3.00

KROS STRAIN "fairy nectar" ipa 3.50

BRICKWAY coffee-vanilla stout 3.50

COORS "lite lager" 3.50

MICHELOB "ultra" lager 3.50

ATHLETIC "upside dawn" non-alcoholic 3.00

GLASS WINE

BENVOLIO prosecco 5.50

FOUR GRACES pinot gris 5.50

SALVARD sauvignon blanc 7.50

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



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MODRERN
SUPPER
CLUB

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

