

# spring



## 5-7pm

<b>Domaine de Ménard, white</b> Côtes de Gascogne 2015 [Colombard, Ugni Blanc, Gros Manseng]	6
<b>Le Paradou, rosé</b> Vin de France 2016 [Cinsault]	6
<b>Château le Bergey, red</b> Bordeaux 2015 [Merlot, Cabernet Sauvignon]	6
<b>Estrella Damm</b> Pale Lager, Barcelona, Spain	5
<b>Hemingway Daiquiri</b> matusalem rum, luxardo maraschino, grapefruit, lime, up	8
<b>Old Fashioned</b> evans williams bourbon, bitters, sugar cube, soda, rocks	8

## Snacks...

<b>marinated olives</b> ✓ picholine, castelvetrano, gaeta, kalamata, thasos	3
<b>bread</b> ✓ baguette & extra virgin olive oil	3
<b>herbed goat cheese</b> ✓ served on a crostini	5
<b>beef tartar</b> grass fed strauss family farms beef, garlic, olives, tomato, celery, fennel, crostini	7
<b>oysters</b> daily market selection of oyster, lemon, mignonette	1/each

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