

# HAPPY HOUR

WEDNESDAY THROUGH FRIDAY TILL 6PM  
ALL NIGHT HAPPY HOUR ON SUNDAYS  
AVAILABLE AT THE BAR ONLY

## DRINKS

### \$5 BEER:

SAPPORO  
ALLAGASH  
PARADOX  
NORTHWAY  
ATHLETIC N/A

### \$8 WINE:

BELLAFINA PROSECCO  
FREIXENET PINOT GRIGIO  
DOUGH CHARDONNAY  
FIRESTEED PINOT NOIR  
THE SHOW CAB  
HOT/COLD SAKE CARAFE

### BOGO COCKTAILS:

- BLACKBERRY FERRY\*** 14  
alb vodka, housemade blackberry-pear lemonade
- YUZU G&T\*** 14  
roku gin, kaffir lime leaf, juniper, citrus confetti,  
yuzu tonic water
- FALL MARGARITA\*** 16  
pueblo viejo tequila blanco, triple sec, apple cider,  
lime, maple syrup, aquafaba, maple sugar/salt rim
- DUNES OF THE CAPE** 15  
rhea's rum blend, soho lychee liqueur, pineapple,  
coconut, raspberry
- ORCHARD DELIGHT** 16  
rough rider bourbon, apple brandy, spiced apple  
shrub, lemon, cardamom bitters
- \*can be made as a mocktail 8

## FOOD

- CUCUMBER SALAD** 7  
truffle soy sauce, tahini dressing, chili oil, fresh dill
- CRISPY FRIED SHRIMP** 12  
sweet chili mayo, furikake seasoning, baby green leaf
- STEAMED PORK DUMPLINGS** 12  
pork & cabbage mix, chili oil, black vinegar, ramen  
broth, sesame seed, scallions
- PHILLY CHEESESTEAK BAO BUNS** 12  
wok-seared sirloin beef, shishito peppers, onions,  
provolone, scallion ranch
- RAMEN CACIO E PEPE** 12  
toasted black pepper, olive oil, butter, edamame,  
scallions, ramen noodles, pink peppercorns
- CHILLED SESAME NOODLES** 10  
burnt citrus tahini dressing, cucumber, purple  
cabbage slaw, thai basil, togarashi peanuts, chili oil,  
ramen noodles
- HOISIN CHICKEN LETTUCE WRAPS** 12  
soy marinated chicken, water chestnuts,  
bell peppers, purple cabbage slaw, sriracha aioli,  
curried cashews, romaine