

HOPPY HOUR

Small Plates

- FRIED PICKLES \$10**
cajun buttermilk salsa
- KETTLE COOKED CHIPS & DIPS \$9**
caramelized onion / horseradish
- FRIED CALAMARI \$12**
jalapeno & banana peppers / marinara
- P.E.I MUSSELS \$12**
ginger-vinho verde reduction
- SESAME SEED PRETZEL \$9**
mustards-jalapeño / hop / whole grain
- SPICY ITALIAN SAUSAGE \$9**
mustard-jalapeño / hop / whole grain
- TRUFFLE FRIES \$6**
parmesan
- CURED SPANISH OLIVES \$6**
thyme / oregano

Mimosas \$5

- WATERMELON - MANGO - PEACH - PASSION FRUIT**
- STRAWBERRY - MARGARITA - MEYER LEMON**

Craft Beer \$5

- JAN ALPINE / 10 oz. / QUEENS**
white lager ale - abv 5.2%
sweet citrus notes / orange zest bitterness
- JOE MAMA'S MILK / 10 oz. / KINGSTON**
double american imperial stout - abv 8%
gold coffee extract / brown sugar
- OTHERSIDE / 10 oz. / GREENPORT**
india pale ale - abv 7.4% - ibu 70
aroma of light caramel & slight hop notes
- DOC'S HARD CIDER / 10 oz. / WARWICK**
crisp light traditional cider - abv 6%
balanced / pleasantly tart / effervescence
- TOOLS OF THE TRADE / 10 oz. / GARNERVILLE**
american pale ale - abv 4.9% - ibu 35
citrusy aromas / crisp pure white head
- OMMEGANG / 10 oz. / COOPERSTOWN**
witte white ale - abv 5.2%
classic belgium witte / full flavor

White Wine \$6 6 oz. pour

- ROSE / LES HAUTS DE REZAC 2016 / FRANCE**
floral bouquet / fresh balanced citrus
- VINHO VERDE / PONTE 2018 / PORTUGAL**
trajadera grapes / green apple / lemon fresh finish
- VERDEJO / ABADIA REAL 2017 / SPAIN**
herbaceous nutty characters / balanced acidity
- SAUVIGNON BLANC / MONTESPINA 2016 / SPAIN**
tropical fruits / bright / very fresh

Red Wine \$6 6 oz. pour

- RIOJA / MARQUES DE ALDEANUEVA 2015 / SPAIN**
bright red / glints of purple / hints of vanilla
- MONTEPULCIANO / CASATA PARINI 2018 / ITALY**
raspberry / rustic / fruit & earth notes
- CRianza / CONDE ANSUREZ 2011 / SPAIN**
spanish red blend grapes / rich & intense
- TINTO / RIBERA DEL DUERO 2016 / SPAIN**
red berries / spices & fine woods / robust & balanced

50% off ALL Bottles Sunday/Monday Dinner
\$20 Bottles of Wine Saturday/Sunday Brunch