

# happy hour

## tastes 6

Marinated Olives  
Tahini Hummus  
Crab Stuffed Deviled Egg  
Roasted Whole Garlic Clove  
Duck Liver Mousse

**Mostly Local Oysters** 2ea  
Bay and Ocean

**Little Neck Clams** 1ea

**Seared Montauk Tuna Tartare** 16  
Avocado, Cucumber, Jalapeño, Soy Vinaigrette, Seaweed Salad

**Gorgonzola Rosemary Fries** 10

**Crispy Teriyaki Glazed Tofu Skewers** 10  
Togarashi Spice, Kimchi, Pea Greens

**Kale Caesar Salad** 14  
Red Endive, Pine Nuts, Garlic Croutons, Parmesan

**Tasmanian Crab Taco** 14  
Apple, Cucumber, Shiso, Chili, Pickle Red Onion

**Crescent Farms Duck BBQ** 13  
Pulled Duck, Aged White Cheddar Grits

# drinks

## the classics 14

### bulleit smash

Bulleit Bourbon, Muddled Lemon, Canton Ginger

### raspberry cosmo

Stoli Raspberry, White Cranberry Juice, Lime Juice, Chambord

### cucumber margarita

Espolon Silver, Fresh Cucumber, Cayenne Pepper

### dark and stormy

Ginger Infused Gosling Dark Rum, Natural Ginger Beer, Fresh Lime

### noah's northside

Bombay Gin, Fresh Mint, Fresh Lime, Club Soda

### aperol spritz

Bombay Gin, Fresh Mint, Fresh Lime, Club Soda

## rack drinks 10/12

### draft beer 7

### wine on tap 9

Hei Macau Sauvignon Blanc, New Zealand

San Joaquin Pinot Noir, California

