

Monday-Friday
3:00 to 6:00 pm

TODAY'S \$2 OYSTERS

BLUE POINT VIRGINIA

served with mignonette and cocktail sauce

4

TUNA TARTARE

avocado and crostini

6

"DEVILED" SHRIMP

poached shrimp stuffed with deviled egg, herb aioli

190

DOM PERIGNON GRANDE SHELLFISH TOWER

"for the table"

bottle of Dom, half dozen oysters, 6 shrimp, king crab legs, half lobster & steamed mussels

5

POUTINE

mornay, truffle, bacon, sunny up egg

6

SLIDER

brie, duxelles, arugula

WALLEYE FINGERS

Moroccan spice, slaw, lime yogurt sauce

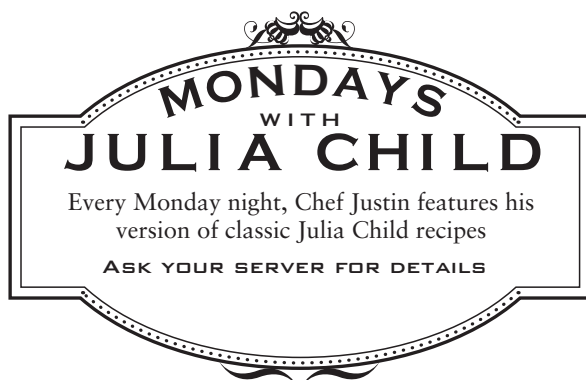
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BOEUF TACOS

braised beef, truffle creme fraiche

BEER STEAMED MUSSELS

chorizo, shallot, garlic confit, red pepper flake, Kronenbourg, herb butter, grilled ciabatta



Every Monday night, Chef Justin features his version of classic Julia Child recipes

ASK YOUR SERVER FOR DETAILS

MARTINIS 13

SMOKIN' SALUT COSMO
*Citron vodka, triple sec,
Tattersal cranberry, pomegranate*

FRENCH RIVIERA
Bacardi Limon, blackberry, mint

VESPER
Bloom gin, Tito's vodka, Lillet Blanc, lemon

COCKTAILS 12

MINNESOTA MULE
Prairie Vodka, Gosling's ginger beer, lime

MANFASHION
*Knob Creek bourbon, Tattersal sour cherry,
bourbon cherries*

MOCKTAILS 5

non-alcoholic cocktails

PEACH GINGERINI
peach purée, ginger beer, soda

BLACKBERRY LEMONITO
lemonade, mint, blackberry, soda

SPARKLING PUNCH
orange, pomegranate, cherry, simple syrup, soda

SPARKLING WATER

PERRIER 5

Happy Hour Drinks

CHAMPAGNE COCKTAILS

- FRENCH 76 *Gin, Prosecco, lemon juice, lemon bitters, simple syrup* 9
- LIAISON *Grey Goose La Poire, Cava, pineapple & cranberry juices* 9
- LE PAMPLEMOUSSE *Tattersall Grapefruit, Cava, St. Germaine, GFJ* . 9
- KIR ROYALE *Mathilde Creme de Cassis, Cava* 9

5

Select beers, well drinks,

Augey Bordeaux rosé, American red & white house wine

WHITE WINE SPRITZER ~

house white, ginger beer & lime

HAPPY HOUR BUBBLES

6

Segura Viudas Cava

DeFaveri Prosecco

OTHER BUBBLES BY THE GLASS

<i>Simonnet Crémant Brut</i>	13	<i>Veuve Cliquot Yellow Label</i>	18
<i>A To Z Rosé "Bubbles"</i>	12	<i>Moet Chandon Vintage Brut</i>	20
<i>Scharffenberger Rosé</i>	15		

HOUSE WINE

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AMERICAN	RED <i>California Merlot</i>
GLASS 5 BOTTLE 26	WHITE <i>California Pinot Grigio</i>
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FRENCH	RED <i>French Cabernet</i>
GLASS 9 BOTTLE 34	WHITE <i>French Chardonnay</i>

ROSÉ

<i>Champs de Provence, FR</i>	13
<i>Fleurs de Prairie, FR</i>	12

DRAFT BEERS

<i>Bent Paddle Black Ale</i>	5	<i>Stella Artois</i>	5
<i>Kronenbourg 1664</i>	5	<i>Surly Furious</i>	5
<i>Lagunitas 12th of Never EPA</i>	5	<i>Rotating Tap</i>	5

BOTTLED BEERS

<i>Michelob Golden</i>	5.5	<i>La Fin Du Monde</i>	7
<i>Rush River Amber Ale</i>	7	<i>Loon Juice Cider</i>	7
<i>Bell's Two Hearted IPA</i>	7	<i>Beck's N/A</i>	6