

Kitchen



HAPPY HOUR

MONDAY - FRIDAY | 4 PM - 8 PM

KITCHEN SUMMER 2017

SNACKS

SHRIMP COCKTAIL 12
classic cocktail sauce

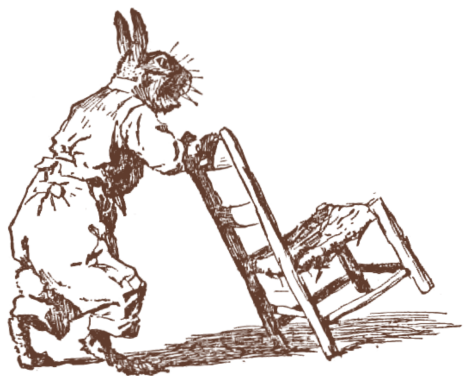
CHEESEBURGER SLIDERS 12
cheddar cheese, pickle, fries, spicy mayo

MINI LOBSTER ROLLS 15
celery seed aioli, fries

“CANNED” VEGETABLES 10
assorted pickled & fresh baby vegetables, artichoke dip

HOUSE-MADE RICOTTA 10
rosé cider grapes, toasted almonds

CLOTHESLINE BACON 15
extra thick-cut candied bacon, black pepper maple glaze



DAVID BURKE *Kitchen*

A CRAVEABLE EXPERIENCE

COCKTAILS

10 EACH

ROSÉ SANGRIA
rosé, starr african rum, raspberry, cantaloupe, honey dew, pineapple

GARDEN BERRY SPRITZ
milagro silver tequila, mixed berries, mint, sparkling water

GINGERADE
svedka vodka, ginger, lemon, honey, fresh brewed iced tea

WELL DRINKS

10 EACH

SVEDKA VODKA

MILAGRO SILVER TEQUILA

BRUGAL DRY RUM

OLD OVERHOLT RYE

BRECKENRIDGE BOURBON

BULLDOG GIN

BREWS & CIDERS

6 EACH

GOOSE ISLAND IPA

STELLA ARTOIS

ELYSIAN SUPERFUZZ
BLOOD ORANGE WHEAT ALE

BELL'S OBERON ALE *bottle*

ROSÉ

9 EACH

GRENACHE BLEND, Mas Amiel, 'Vertigo' Roussillon, France 2016