

# BAR MENU

## MOTORDOG

crispy Hebrew National dog, curried ketchup, aioli, and pickled red chilies

**\$11**

## SMOKED WINGS <sup>\*gff</sup>

za'atar, honey, herb ranch

**\$14**

## SPICED FRIES <sup>\*vn •gff</sup>

pink sauce, scallions

**\$9**

## HUMMUS <sup>\*vn</sup>

roasted garlic, tahini, vegetable crudite, artisan crackers

**\$13**

## HOUSE CHIPS & DIP <sup>\*vg •gff</sup>

caramelized shallot, house chili crisp, herb salt, horseradish

**\$7**

add American caviar +13

## BRAISED PORK CUBANO

swiss, pickles, dijonaise, mojo sidecar, choice of fries or side salad

**\$17**

## CRISPY OYSTERS

dill remolaude, lemon

**\$14**

## SMOKED SALMON REUBEN

marble rye, sauerkraut, melted swiss, remoulade, choice of fries or side salad

**\$18**



\*Consuming raw or undercooked food may increase your risk of foodborne illness

•gff• gluten free friendly - gluten free ingredients, shares equipment with items containing gluten



# Happy Hour

WEEKDAYS **OPEN-6**

WEEKENDS **2-4**

FRIDAY - SATURDAY **10-11**

*Half-Off!*

## CHESAPEAKE OYSTERS

## DRINKS

### \$8 MARTINIS

CLASSIC, DIRTY,

PEACH DROP, CHOICE OF MARGATINI

### \$5 SELECT PINTS

TOLLHOUSE PILS, HOUSE KAT PALE ALE

### \$7 WINE

CAVA, SPARKLING ROSE, SAUVIGNON BLANC, ROSE, CABERNET SAUVIGNON

## \$7 BITES

### MOTORDOG

$\frac{1}{2}$  SMOKED WINGS <sup>\*gff</sup>

SPICED FRIES <sup>\*vn •gff</sup>

$\frac{1}{2}$  PORK CUBANO

CRISPY OYSTERS

HUMMUS <sup>\*vn</sup>

$\frac{1}{2}$  SMOKED SALMON REUBEN

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