

Happy Hour

4pm - 7pm Daily • All Day Thursday
Bar Only

Cocktails 8

HARBORSIDE

ADA LOVELACE GIN, EFFEN BLOOD ORANGE VODKA, PINEAPPLE JUICE, FRESH LEMON JUICE, LIBER & CO. BLOOD ORANGE SYRUP

THE COPPER MARTINI

ABSOLUT 'ELYX' VODKA, NOILLY PRAT DRY VERMOUTH, STIRRED & SERVED WITH CHOICE OF:
BLUE CHEESE STUFFED OLIVE, COCKTAIL ONION OR LEMON TWIST

UPTOWN MANHATTAN

HUDSON MANHATTAN BOURBON (NY), CARPANO ANTICA FORMULA VERMOUTH

AÑEJO OLD FASHIONED

CASAMIGOS AÑEJO TEQUILA, AGAVE NECTAR, BARREL AGED BITTERS, CINNAMON

NEGRONI

BROOKLYN GIN (NY), CAMPARI, CARPANO ANTICA FORMULA VERMOUTH

THE SOUTHSIDE MULE

KETEL ONE VODKA, CUCUMBER, FRESH MINT, FRESH LIME JUICE

Domestic Beer 4

Specialty & Import Beer 5

Featured Wines By The Glass 7

SAUVIGNON BLANC

CHARDONNAY

PINOT NOIR

CABERNET

SOMMELIER SELECTION

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A La Carte

**FRESH OYSTERS ON THE HALF
SHELL • 1 EACH**

COLD BOILED JUMBO SHRIMP • 2 EACH

**SELECTION OF ARTISAN CURED MEATS &
CHEESES • 4 PER SELECTION**

7

FRIED OYSTERS

4 FRIED OYSTERS, KIMCHI SLAW

9

SHRIMP & TENDERLOIN SKEWERS

PONZU SAUCE & SAMBAL VINAIGRETTE

TUNA TARTARE

CRISPY WONTONS & AVOCADO

MAPLE GLAZED QUAIL

OVER DRESSED GREENS, FINISHED WITH A
SIRACHA SAUCE