

Happy Hour

4pm - 7pm Daily
Bar Only

Cocktails 9

HARBORSIDE

HENDRICK'S 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

NEGRONI

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

THE SOUTHSIDE MULE

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

THE "NEW" OLD FASHIONED

PATRÓN EXTRA AÑEJO TEQUILA, VANILLA & CHOCOLATE BITTERS

Domestic Beer 5

Specialty & Import Beer 6

Wines By The Glass 8

SAUVIGNON BLANC

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

SOMMELIER SELECTION

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A La Carte

1 EACH

**FRESH OYSTERS ON
THE HALF SHELL**

2 EACH

COLD BOILED JUMBO SHRIMP

9

FRIED OYSTERS

4 FRIED OYSTERS, KIMCHI SLAW

FRIED CALAMARI

FRESNO PEPPERS, ROASTED FENNEL
MARINARA

11

**SHRIMP & TENDERLOIN
SKEWERS**

PONZU SAUCE & SAMBAL VINAIGRETTE

MAPLE GLAZED QUAIL

OVER DRESSED GREENS, FINISHED WITH A
SRIRACHA SAUCE

AHI TUNA POKE

CUCUMBER, TOMATO, SOY-GINGER GLAZE,
AVOCADO CREAM, SESAME