

The Happening Hour

M-F 04/01 – 04/30 4p-6p

COCKTAILS

Classic Cocktail

(negroni, daiquiri, old fashioned, manhattan, margarita, martini, etc...

9 each

Featured Cocktail

slow jam

slow & low rock and rye whiskey, mixed berry lemonade

\$10

WINE

CHARLES ARMAND blanc de blancs, vin mousseux, brut, france NV

RIFF pinot grigio, delle venezie, veneto, italy 2019

YALUMBA rosé, the y series, south australia, australia 2020

VILLA WOLF pinot noir, wachenheim, pfalz, germany 2020

TORMARESCA cabernet sauvignon, neprica, puglia, italy 2018

7 glass

BEER

16oz drafts 6

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

*Consumer Information: If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C-4.010(8), Florida Administrative Code



COUNTER
CULTURE

The Happening Hour

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THE HAPPENING BITES

spring pea guacamole salsa macha, crispy tortillas

serrano ham & melon whipped burrata, quince vinaigrette, garden basil

wild mushroom goat cheese croquettes fresno chile vinaigrette

smokey lima bean confit grilled bread

wood fired beef tenderloin pintxos tomato mojo, chimmichurri

5 each

FLIGHT OF BITES all five **HAPPENING BITES** 23

EVERYDAY BITES

half dozen fresh shucked oysters* bloody mary cocktail,
grower champagne mignonette, jamison oyster crackers 21

warm country sourdough for two pistachio butter,
cherry chutney 5

wood fired brown butter medjool dates sicilian pistachio, goat cheese,
black lime salt 9

grilled jumbo key west pinks black garlic al ajillo crispy patatas bravas,
fermented black bean tomato sauce, whipped binchotan aioli 19

hand-cut fries house ketchup, black garlic aioli 7



COUNTER
CULTURE