

# The Happening Hour

M-F 05/01 – 05/31 4p-6p

## COCKTAILS

### Classic Cocktail

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

9 each

### Featured Cocktail

#### classic laddie

bruichladdich scottish barley scotch whiskey, mixed berry lemonade

\$12

## 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



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## THE HAPPENING BITES

**citrus achiote salmon tostada** cucumber, jicama, cilantro, lime crema, salmon roe salsa

**black bean foie gras dip** crispy tostones, pickled red onion, finger lime

**sesame peanut chile crusted chicken wings** guava, chipotle, orange

**charred lamb anticuchos** chile roasted calabaza, arugula, salsa verde

**red chile charred beef sopes** salsa criolla, avocado, cotija

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



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