

# E A T

**H A P P Y H O U R**

**HAND-CUT FRIES** 7

served with your choice of (2) sauces

- 5-spice aioli
- curry aioli
- confit garlic aioli
- gochujang aioli
- house steak sauce
- herbed butter
- chimichurri
- maple miso
- honey mustard

**LOCAL'S BURGER** 22

smoked cheddar | bacon jam | hand-cut fries

**MUSSELS + FRITES** 22

vermouth broth | roasted garlic butter

**FRIED CHICKEN SANDO** 16

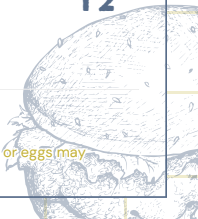
cider gastrique | brussel sprout slaw | hand-cut fries

**BLISTERED SHISITOS** 12

gochujang aioli

tuesday - saturday 4PM-6 PM

\*the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



# D R I N K

## \$7 WINE BY THE GLASS

bellino prosecco | francois chidaine sauvignon blanc | ile de beaut rose | clos henri pinot noir

## \$6 SPAGHETT

allagash white, aperol, lemon

## \$5 CAN POURS

foundation brewing 's'more love' stout / funky bow 'panama red'

## \$7 ROTATING SPRITZ

bombay sapphire gin | pear liqueur | lemon | basil | bubbles

## \$10 POPHAM PEACH DTO

rum, white peach, lime, agave.  
*take a time-out - you've earned it.*

## \$8 MARTINI

choice of gin or vodka, served with olives and a twist

