



# The Grill



## HAPPY HOUR



### BITES

#### CRISPY CALAMARI

orange glaze / sesame seeds / aji amarillo

\$13

#### \*OYSTERS ON THE HALF SHELL

smoky-tomato cocktail OR  
cucumber-champagne mignonette

\$2 EA

#### CARAMELIZED ONION DIP

house-made potato chips

\$9

#### \*THE GRILL BURGER

brioche bun / cheddar / onion jam / bacon  
dried tomato / aioli / herbed fries

\$15

#### \*GRILLED LAMB SKEWERS

tzatziki

\$3 EA

### DRAFT BEER

#### ALLAGASH WHITE

belgian wheat / portland, me / 5.2%

\$6

#### EVOLUTION EXILE RED

amber / salisbury, md / 5.9%

\$6

#### FOUNDERS SOLID GOLD

lager / grand rapids, mi / 4.4%

\$6

#### ALEWERKS SUPERB IPA

ipa / williamsburg, va / 6.3%

\$6



### WINE

#### CONCA D'ORO PROSECO

Veneto, IT

\$10

#### BERTANI PINOT GRIGIO

Venezia Giulia, IT

\$8

#### MOUTON CADET MERLOT BLEND

Bordeaux, FR

\$8

### COCKTAILS

#### THE GRILL MARTINI

fords gin or grey goose vodka  
miro extra seco vermouth  
olive bitters / charred cipollini

\$11

#### PINKY IN THE BRAIN

frozen befeater pink gin  
malfy con limone gin  
capitoline tiber strawberry / rosé

\$8

#### GRILL PUNCH

pineapple-infused vodka / hayman's gin  
grilled mango / ginger / mint / bubbles

\$8 GLASS

\$39 PITCHER (SERVES 5)