



# The Grill



MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

## HAPPY HOUR

### FROM THE KITCHEN

#### CARAMELIZED ONION DIP 🌿

house-made potato chips

\$9

#### OYSTERS ON THE HALF-SHELL\* 🌿

smoky-tomato cocktail OR  
cucumber-champagne mignonette

\$2 EA

#### GRILLED LAMB SKEWERS 🌿

tzatziki

\$3 EA

#### CRISPY CALAMARI

orange glaze/aji amarillo/sesame seeds

\$13

#### THE GRILL BURGER\*

brioche bun/bacon/dubliner cheddar  
onion jam/dried tomato

\$15

## DRAFT BEER

#### ALLAGASH WHITE

belgian wheat/portland, me/5.2%

\$6

#### BEALES GOLD

lager/bedord, va/4.8%

\$6

#### EVOLUTION EXILE RED

amber/salisbury, md/5.9%

\$6

#### ALEWERKS SUPERB IPA

ipa/williamsburg, va/6.3%

\$6



## WINES

#### CONCA D'ORO PROSECO

Veneto, IT

\$10

#### BERTANI PINOT GRIGIO

Venezia Giulia, IT

\$8

#### JEAN-LUC COLOMBO GRENACHE BLEND

Côtes du Rhône, FR

\$8

## COCKTAILS

#### THE GRILL MARTINI

fords gin or grey goose vodka/bèrto extra secco vermouth  
olive bitters/charred cipollini

\$11

#### PINKY IN THE BRAIN

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

\$9

#### GRILL PUNCH

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

\$9 / \$43 PITCHER (SERVES 5)