



# The Grill



MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

## HAPPY HOUR

### FROM THE KITCHEN

#### CARAMELIZED ONION DIP 🌿

house-made potato chips

\$9.00

#### OYSTERS ON THE HALF-SHELL\* 🌿

smoky-tomato cocktail OR  
cucumber-champagne mignonette

\$2.00 EA

#### GROUND LAMB SKEWERS 🌿

tzatziki

\$3.00 EA

#### CRISPY CALAMARI

orange glaze / aji amarillo / sesame seeds

\$13.00

#### THE GRILL BURGER\*

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

\$15.00

#### SPICY TUNA BITES\*

crispy rice / gochujang / sesame / serrano

\$5.00 EA

## DRAFT BEER

#### ALLAGASH WHITE

belgian wheat / portland, me / 5.2%

\$6.00

#### BEALES GOLD

lager / bedford, va / 4.8%

\$6.00

#### EVOLUTION EXILE RED

amber / salisbury, md / 5.9%

\$6.00

#### ALEWERKS SUPERB IPA

ipa / williamsburg, va / 6.3%

\$6.00



## WINES

#### CONCA D'ORO PROSECCO

Veneto, IT

\$10.00

#### BERTANI PINOT GRIGIO

Venezia Giulia, IT

\$8.00

#### JEAN-LUC COLOMBO GRENACHE BLEND

Côtes du Rhône, FR

\$8.00



## COCKTAILS



#### THE GRILL MARTINI

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

\$11.00

#### GRILL PUNCH

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

\$9 / \$44 PITCHER (SERVES 5)

#### HARD PRESSED

jack daniel's tennessee whiskey  
hot apple cider / demerara  
clove / cinnamon

\$8.00



\*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness