



MON-FRI 11:30AM-6PM | SUBJECT TO AVAILABILITY

HAPPY HOUR

FROM THE KITCHEN

CRAB DEVILED EGGS 🌿 \$2.00 EA

FANCY CHICKEN TENDERS* \$22.00

nashville spicy / caviar / crème fraîche / honey

OYSTERS ON THE HALF-SHELL* 🌿 \$2.00 EA

cocktail OR cucumber-champagne mignonette

CARAMELIZED ONION DIP 🌿 \$9.00

house-made potato chips

CRISPY CALAMARI \$14.50

orange glaze / aji amarillo / sesame seeds

THE GRILL BURGER* \$17.00

brioche bun / bacon / dubliner cheddar
onion marmalade / aioli / herbed fries

SPICY TUNA BITES* \$4.50 EA

crispy rice / gochujang / sesame / serrano

COCKTAILS

THE GRILL MARTINI \$11.00

fords gin or ketel 1 vodka / noilly prat extra dry vermouth
olive bitters / charred cipollini

DIRTY LITTLE SECRET \$7.00

modest pour of tito's handmade vodka or tanqueray gin
dolin dry vermouth / filthy brine & olives

ICE BOX DAQUIRI \$8.00

frozen planteray 3 stars rum / giffard crème de pamplemousse
pink grapefruit / kalamansi / demerara

SANGRIA \$7.00

MIAMI SUNSET red wine / orange liqueur / raspberry / orange
VIBES ONLY rosé bubbles / orange liqueur / guava kalamansi

\$34 PITCHER (SERVES 5)

GRILL PUNCH \$8.00

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

DRAFT BEER

VIRGINIA BREWING CO. \$6.00

hazy ipa / richmond, va / 6.8%

HARDYWOOD PILS \$6.00

pilsner / richmond, va / 5.2%

OLD BUST HEAD ENGLISH ALE \$6.00

english pale ale / virginia beach, va / 5.6%

WASSERHUND BREWING CO. \$6.00

german wheat / virginia beach, va / 5.9%

WINES

JEIO PROSECCO \$10.00

Veneto, IT

BERTANI PINOT GRIGIO \$8.00

Venezia Giulia, IT

PAUL JABOULET GRENACHE BLEND \$8.00

Côtes du Rhône, FR



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness