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**HAPPY HOUR** **4-8 PM** **MONDAY – SATURDAY**

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<b>\$6</b>	Cosmopolitan	<b>\$6</b>	Manhattan
<b>\$6</b>	Lemon Drop	<b>\$6</b>	Well Martinis
<b>\$6</b>	Margarita	<b>\$5</b>	Well Drinks

**Wines by the Glass**

Golden Gate Chardonnay (CA)	\$3	Golden Gate Cabernet CA)
Beringer Stone Cellars Pinot Grigio (CA)	\$4	Beringer Stone Cellars Merlot (CA)
Fâmega Vinho Verde (POR)	\$5	Monson <i>Stonecap</i> Syrah (WA)
DSM Blanc de Blancs (WA)	\$6	Sagelands Cabernet (WA)
Summer Feature: White Wine Sangria (House Made) \$4		

***Draft Beers \$4***

Stella Artois  
Diamond Knot IPA  
Pike's "Naughty Nellie"  
Mac & Jack's African Amber  
Widmer Hefeweizen  
Mac & Jack's Black Cat Porter

***Bottled Beers \$3***

Pike's "Kilt Lifter" Ruby Ale  
Amstel Light  
Heineken  
Corona Extra  
Budweiser  
Bud Light  
Miller Lite  
Alaskan Amber  
Hale's Pale Ale  
Guinness  
St. Pauli Girl *Non-Alcoholic*

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**SPECIALTY COCKTAILS**

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<b><i>The Official Sazerac™</i></b>	<b>11</b>
The Traditional Cocktail of New Orleans: Sazerac Rye Whiskey, Peychaud's Bitters, Absinthe, Sugar, Lemon Peel	
<b><i>Red Ruby</i></b>	<b>9</b>
ABSOLUT Ruby Red, St. Germain, Grapefruit Bitters, Sparkling Wine	
<b><i>Something New</i></b>	<b>10</b>
Woodford Reserve Bourbon, Dewars's, Ginger Liqueur, Drambuie	
<b><i>Rosemary Collins</i></b>	<b>9</b>
Plymouth Gin, Aperol, House Made Rosemary Simple Syrup, Lemon Juice	
<b><i>The Fever</i></b>	<b>8</b>
Grey Goose Orange, Ginger Liqueur, Fresh Lemon	
<b><i>Private Party</i></b>	<b>11</b>
Ten Cane Rum, Dark Rum, Brandy, Lime, Simple Syrup	
<b><i>Hot 'n' Sweet</i></b>	<b>10</b>
House Infused Jalapeño Tequila, Lemonade, Lemon Juice	
<b><i>High Tea</i></b>	<b>9</b>
Belvedere Vodka, House Made Green Tea Syrup, Cucumber, Lemon	
<b><i>Ginger Apple Martini</i></b>	<b>9</b>
Ketel One Vodka, Ginger Liqueur, Apple Jack, Apple Juice	
<b><i>Spicy Mamba</i></b>	<b>10</b>
Tanqueray 10 Gin, Muddled Cucumber, Fresh Lime, Cointreau, Tabasco	
<b><i>The Gambler</i></b>	<b>11</b>
Partida Añejo Tequila, Maraschino, Lemon, Orange Bitters	
<b><i>Iberian</i></b>	<b>10</b>
Flor de Caña 7yr Rum, Calvados, Grenadine, Orange, Pinot Noir	
<b><i>Smoke and Mirrors</i></b>	<b>10</b>
Maker's Mark Bourbon, Apricot Liqueur, House Made Triple Sec, Laphroaig Rinse	
<b><i>Daffodil</i></b>	<b>8</b>
Grey Goose Vodka, Yellow Chartreuse, Apricot Liqueur, Lemon Juice	

Requests for separate checks for parties of 6 or more will be respectfully declined.  
Sazerac includes a base gratuity of 18% on parties of 6 or more.

**SNACKS, BITES, TAPAS**

<i>Sea Salt Roasted Almonds</i>	3
<i>Sazerac Roasted Nut Mix</i>	3
<i>Olives</i>	3
<i>Medjool Dates</i> Smoked Bacon, Goat Cheese, Balsamic	4
<i>Marinated White Anchovies</i> Cucumber, Chow-Chow	4
<i>Crispy "Truffles"</i> Yukon Potato, Truffle Cheese, Truffled Aioli	4
<i>Hand-cut Russet Fries</i>	
<i>or Rustic Sweet Potatoes</i> Sea Salt & Three Dipping Sauces	3
<i>Soft Boiled Eggs</i> Tapenade	3

**LITTLE SANDWICHES**

<i>Cheese Burgers</i> Gruyere, Red Wine Onions, Garlic Aioli	4
<i>Pulled Pork</i> White Cheddar, Mustard BBQ Sauce	4
<i>Sourdough Grilled Cheese</i> Tomato Jam	4

**WOOD-FIRED PIZZA**

<i>Sopressata</i>	7
Red Sauce, Salami, Crimini Mushrooms, Oregano	
<i>Simplicity</i>	6
Red Sauce, Baby Tomatoes, Basil	
<i>White</i>	6
Four Cheeses, Garlic, Chili Flakes, Parsley	
<i>Florentine</i>	6
Roasted Garlic, Bechamel, Spinach, Ricotta	
<i>Andouille</i>	7
Housemade Sausage, Onion Marmalade, Tomato Confit	

**VEGETABLES & SALADS**

<i>Grilled Asparagus</i> Bleu Cheese, Walnuts	5
<i>Field Mushrooms</i> Garlic, Sherry	5
<i>Artisan Lettuces</i>	4
Radish, Carrot, Cucumber, Creamy Tarragon Vinaigrette	
<i>Romaine Hearts "Caesar"</i>	4
Grana Padano, Crouton, Anchovy	
<i>Warm Artichoke &amp; Leek Dip</i> Grilled Focaccia	6

**CHARCUTERIE, MEAT**

<i>Rustic Pork Paté</i> Grain Mustard, Cornichon	7
<i>Chicken Liver Mousse</i> Mostarda, Croutons	5
<i>This Evening's Selection of Cured Meats</i>	4 / oz
Grilled Bread, Grain Mustard, Cornichon,	14 / board
<i>Grilled Housemade Andouille Sausage</i> Hot Mustard, Pickles	6
<i>Beef Tartare</i> Sunny-Side-Up Quail Egg	7.5
<i>"Liver &amp; Onions"</i>	6
Cornmeal Fried Chicken Livers, Three Onion Relish, Spicy Harissa	
<i>Hickory Smoked Chicken Wings</i> Mikey's White BBQ Sauce	9

**CHEESE**

<i>This Evening's Selection of Imported &amp; Domestic Cheese</i>	3 / oz
Grilled Bread, Mostarda, Cornichon	9 / board
<i>Warm Oozing St. Andre</i> Grilled Bread	10
<i>Liz's Potted Pimento Cheese</i> Wood Oven Crackers	6

**FROM THE TAYLOR SHELLFISH COMPANY**

<i>This Evening's Selection of Oysters</i> Mignonette, Cocktail	2 ea
<i>Steamed Clams</i> Pernod, Bacon, Roasted Tomato	8 / ½ lb

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\* Meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.