

HAPPY HOUR	4-8 PM	MONDAY – SATURDAY
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\$6 Cosmopolitan	\$6 Manhattan
\$6 Lemon Drop	\$6 Well Martinis
\$6 Margarita	\$5 Well Drinks

Wines by the Glass			
La Terre Chardonnay (CA)	\$3	La Terre Cabernet (CA)	
Beringer Stone Cellars Pinot Grigio (CA)	\$4	14 Hands Merlot (WA)	
Hogue Sauvignon Blanc (WA)	\$5	Monson <i>Stonecap</i> Syrah (WA)	
DSM Blanc de Blancs (WA)	\$6	Colores del Sol Malbec (ARG)	

Draft Beers \$4.00

Stella Artois
 Diamond Knot IPA
 Pike’s “Naughty Nellie”
 Mac&Jack’s African Amber
 Widmer Hefeweizen
 Mac&Jack’s Black Cat Porter

Bottled Micro Brews \$3.50

Pike’s “Kilt Lifter” Ruby Ale
 Anchor Steam
 Alaskan Amber
 Hale’s Pale Ale
 Guinness

Bottled Beers \$3.00

Amstel Light
 Heineken
 Corona Extra
 Budweiser
 Bud Light
 Miller Lite
 St. Pauli Girl *Non-Alcoholic*

SPECIALTY COCKTAILS

<i>The Official Sazerac™</i>	11
The Traditional Cocktail of New Orleans: Sazerac Rye Whiskey, Peychaud’s Bitters, Absinthe, Sugar, Lemon Peel	
<i>Fire Melon</i>	10
Ketel One Vodka, Muddled Jalapeño, Midori, Lemon Sour	
<i>Big Payback</i>	11
Maker’s 46 Bourbon, Campari, Maraschino Liqueur, Pineapple Juice	
<i>4th & Spring</i>	11
Stoli, Grand Marnier, Campari, Aperol, Flamed Orange Peel	
<i>Opera</i>	11
Tanqueray #10 Gin, Dubonnet Rouge, Maraschino Liqueur	
<i>La Dolce Vita</i>	12
Grey Goose, Finamoré Limoncello, Fernet, Ten Year Tawny Port	
<i>The Wellington</i>	11
Bombay Sapphire Gin, Domaine de Canton, Sauvignon Blanc, Lime Juice, Fresh Pepper	
<i>Picnic</i>	11
Belvedere Vodka, Muddled Watermelon, Simple Syrup, Sparkling Wine	
<i>Violaceous</i>	11
Plymouth Gin, Crème de Violette, Housemade Lavender Syrup, Soda	
<i>Sparkling Old Fashioned</i>	12
Woodford Reserve, Muddled Orange & Cherry, Angostura Bitters, Honey, Sparkling Wine	
<i>Toro de Oro</i>	12
Cuervo Tradicional Reposado, Sweet Vermouth, Yellow Chartreuse	
<i>Rosemary Collins</i>	10
Dry Fly Gin, Housemade Rosemary Simple Syrup, Lemon, Soda	
<i>Oaxacan Sunset</i>	9
Monte Alban Mezcal, Campari, Orange Curaçao, Lemon	
<i>Yellowjacket</i>	11
Bacardi 8 Year Rum, Lillet, Lemon, Honey	
<i>The Mariner</i>	10
Remy Martin VS, Cointreau, Cruzan Blackstrap Rum	
<i>Sante Muerte</i>	12
Milagro Reposado, St. Germain, Bénédictine, Lemon & Lime	

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	4
<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 PIZZAS

<i>Sopressata</i>	8
Red Sauce, Salami, Crimini Mushrooms, Oregano	
<i>Simplicity</i>	7
Red Sauce, Baby Tomatoes, Basil	
<i>White</i>	7
Four Cheeses, Garlic, Chili Flakes, Parsley	
<i>Florentine</i>	8
Roasted Garlic, Bechamel, Spinach, Ricotta	
<i>Andouille</i>	8
Housemade Sausage, Onion Marmalade, Tomato Confit	

VEGETABLES & SALADS

<i>Field Mushrooms</i> Garlic, Sherry	6
<i>Artisan Lettuces</i>	4
Radish, Carrot, Cucumber, Creamy Tarragon Vinaigrette	
<i>Romaine Hearts "Caesar"</i>	4
Grana Padano, Crouton, Anchovy	
<i>Warm Artichoke & Leek Dip</i> Grilled Focaccia	7

CHARCUTERIE

<i>Rustic Pork Paté</i> Grain Mustard, Cornichon	7.5
<i>Chicken Liver Mousse</i> Mostarda, Croutons	6
<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	6.5
<i>Beef Tartare</i> Sunny-Side-Up Quail Egg	7.5
<i>"Liver & Onions"</i>	7
Cornmeal Fried Chicken Livers, Three Onion Relish	
<i>Hickory Smoked Chicken Wings</i> Mikey's White BBQ Sauce	9

CHEESE

<i>This Evening's Selection of Imported & Domestic Cheese</i>	3 / oz
Grilled Bread, Mostarda, Cornichon	9 / board
<i>Warm Oozing St. André</i> Grilled Bread	10

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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