

## Happy Hour Nibs

### Five Dollar Plates

**Joli Gin Chips**- House made potato chips seasoned with juniper berry and cardamon, house tartar and green onions.

**Crispy Castelvetroano Olives** - Stuffed with fontina, lightly battered, and fried crispy.

### Seven Dollar Plates

**Truffle Fries**- Hand-cut fries, parmesan, fresh herbs, house chipotle-raspberry ketchup.

**Fried Green Beans**- Tempura fried, sweet & spicy aioli.

### Nine Dollar Plates

**Brussels Sprouts**- Parmesan, balsamic gastrique

**Panzanella Salad**- Kalamata olives, pickled red onions, cucumber, cherry tomatoes, mozzarella, garlic croutons, balsamic gastrique

### Twelve Dollar Plates

**Steak Bites** - Fingerling potatoes, chimichurri

**Pollo Ajillo** - Toasted garlic, blistered cherry tomatoes, lemon, fresh herbs

## Happy Hour Sips

### Four Dollar Beer

LaRaza Lager  
Reubens Crikey IPA

### Seven Dollar House Wine

Rose, Red, White, or Sparkling

### Nine Dollar Cocktails

**Gin & Tonic (DRAFT)**

Bellringer Gin<sup>UK</sup>, Bradley's kina tonic, lime bitters

**Negroni (DRAFT)**

Cadee Bloody Good Gin<sup>WA</sup>, sweet vermouth, campari

**London Mule (DRAFT)**

Bellringer Gin<sup>UK</sup>, house ginger beer, lime, copper mug

### Ten Dollar House Gin Cocktails

**Earl Grey Bee's Knees**

Earl grey infused Bellringer gin<sup>UK</sup>, honey, lemon, special bergamot bitters.

**Butterfly Martini**

Geranium gin<sup>UK</sup>, dolin blanc, grapefruit bitters.

**Rosemary 75**

Temple Constant Reader<sup>WA</sup> Gin, rosemary, lemon, sparkling wine

**Lavender Bramble**

Capitol<sup>WA</sup> Gin, lavender, lemon, crème de mure, soda

### Twelve Dollar House Gin Cocktails

**Joli Old Fashioned**

Joli/Copperworks<sup>SEA</sup> barrel aged gin, honey syrup, orange & angostura bitters

**Joli Martini**

Bainbridge Doug Fir Gin<sup>WA</sup>, blend of dry vermouths, orange bitters, torched rosemary

**Seasonal Collins (DRAFT)**

See chalkboard next to bar or ask your server