



## ***A Table Apart Happy Hour***

***4:30pm-5:30pm***

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***\$10 Martinis — \$12 Old Fashioned — \$12 Chai Mai Tai — \$8 Margaritas***  
***Sparkling Wine and St. Germain \$12 — Kir Royale \$12***  
***\$7 select Wine by the Glass    \$4 Domestic Beer***

### ***Warm Bread and House Truffle Butter    7***

#### ***Thai Style Fried Calamari***

Deep Fried Wild Caught Calamari, Nam Pla Marinade, Thai Dressing Dipping Sauce    11

#### ***Madeira Chicken Liver Paté    ‡ GF with Cucumber Request***

Madeira Infused Chicken Liver Paté, Cornichons, Pickled Red Onion    10

#### ***Bistro Pommes Frites    ‡ V***

Fries tossed with Herbs & Parmesan, side of Malt Vinegar Aioli    7    Add Truffle to Fries    +1

#### ***Crispy Fried Whole Yellowtail Snapper***

Crispy Fried Whole Yellowtail Snapper, Pacific Rim Seasoning, Asian Soba Noodle Salad  
with Napa Cabbage, Chinese Red Vinegar Dipping Sauce    25

#### ***Organic Salmon Two Ways \****

‡ GF    Blackened Organic Salmon & Salmon Céviche\*, Yuzu Beurre Blanc, Sautéed Organic  
Spinach side of Furikake Rice    32    \*This Dish Contains Raw Fish

#### ***Short Rib Beef & Broccoli***

Boneless Beef Short Rib, Chinese 5 Spice Rub, Szechuan Peppercorn Fumet Broth,  
Grilled Broccolini, choice of White Rice or Mashed Potatoes    30

#### ***Pasta Aglio Olio Verdure***

Sautéed Garlic, Tomato & Spinach tossed with Al Dente Pasta & Fresh Grated Parmesan  
choice of Marinara or Olive Oil, with side of Grilled Asparagus    22

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

‡ GF Gluten Free    ‡ V Vegan (No Dairy)

20% Gratuity may be added to parties of 5 or more and may be included before discounts.

Split Charge fee applies for Shared Entrees and Shared Salads

Happy Hour is not available on Holidays