



## SOCIAL HOUR

3:30-6 PM DAILY

### FOOD

#### OYSTERS ON A HALF SHELL\*

crème de cassis mignonette, cocktail sauce, lemon · 2 each

#### WOOD FIRE GRILLED OYSTERS

champagne & lemon hot sauce butter,  
garlic crumb & parsley · 2 each

#### KOREAN FRIED WINGS

ssäm sauce 7

#### MEATLOAF SLIDERS

wagyu meatloaf, caramelized onions, horseradish cream 8

#### TRIPLE COOKED FRENCH FRIES · 6

### COCKTAILS 8

#### KANSAS CITY STEAKHOUSE PUNCH

Elijah Craig small batch | apple whiskey | Chinato |  
Lapsang Souchong tea | falernum | lemon

#### RUBY SLIPPER

prosecco | Aperol | grapefruit-sage cordial |  
lemon & chamomile bitters

#### THE DIRTY MARTINI

Titos vodka | olive brine | black truffle &  
blue cheese stuffed olive | green olive & rosemary air

### HOUSE WELL DRINKS

### WINE 7

#### HOUSE

RED · WHITE · ROSÉ

\*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness.

We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.