

# HAPPY HOUR

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## FROM THE KITCHEN

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FRESH SHUCKED OYSTERS.....	3 EACH
elderflower mignonette, Graeme's 2 yr hot sauce	
WARM FOCCACIA.....	8
cultured butter, sea salt	
KALE & BURRATA SALAD .....	GF, V 15
Reggiano, chili, roasted garlic vinaigrette	
CHICKPEA VERDE DIP.....	GF, VG 15
vegetable salsa verde, olive oil, chili, crudité	
BUTTERMILK FRIED MUSHROOMS.....	GF, V 15
ranch, hot sauce powder	
YELLOWTAIL AMBERJACK BITES .....	GF 15
crispy rice, yuzu, furikake, kewpie mayo, chili	
CHICKPEA & BLACK BEAN FRITTERS.....	GF, VG 15
ras el hanout dip, pickled jalapeño	
MAC & CHEESE.....	v 15
radiatore, aged cheddar mornay, Reggiano crisp	
BUTTERMILK FRIED CHICKEN TENDERS .....	GF 15
ranch, sumac pickles	
DRY AGED CHEESEBURGER.....	18
dry aged beef patty, aged cheddar, classic sauce, sumac pickles, tomato & onion jam, potato bun, choice of side	
CHEESE PLATE.....	v 17
selection of two cheeses, walnut crumble, TCR preserves, focaccia	
TCR FRIES.....	GF, V 7
classic sauce	
SIDE GREEN SALAD.....	GF, V 7
caramelized honey & spruce vinaigrette	

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## FROM THE BAR

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CLASSIC COCKTAILS.....	2-3 OZ 12
your choice: negroni, boulevardier, gimlet, daiquiri, old fashioned, manhattan, margarita, whisky sour, martini	
FEATURE WINE.....	5 OZ 11
FEATURE DRAUGHT BEER .....	16 OZ 6

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

AVAILABLE DAILY 2PM-5PM

*THE Courtney Room*