

# happy hour

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## FROM THE KITCHEN

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FRESH SHUCKED OYSTERS.....	3.5 EACH
elderflower mignonette, Graeme's 2 yr hot sauce	
WARM FOCACCIA.....	8
cultured butter, sea salt	
KALE CAESAR SALAD .....	GF, V 15
Reggiano, chili, roasted garlic vinaigrette	
BUTTERMILK FRIED MUSHROOMS.....	GF, V 16
ranch, hot sauce powder	
AMBERJACK BITES .....	GF 16
crispy rice, yuzu, furikake, kewpie mayo, chili	
BUTTERMILK FRIED CHICKEN TENDERS .....	GF 16
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	6.5

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

AVAILABLE DAILY 2PM-5PM  
DINE IN ONLY

# THE *Courtney Room*