

happy hour

FROM THE BAR

CLASSIC COCKTAILS.....	2-3 OZ	12
your choice: gin or vodka martini, negroni, boulevardier, old fashioned, manhattan, gimlet, aviation, daiquiri, margarita, whiskey sour...		
FEATURE WINE	5 OZ	11
FEATURE DRAUGHT BEER	16 OZ	6.5

FROM THE KITCHEN

FRESH SHUCKED OYSTERS.....	3.5 EACH	
elderflower mignonette, Graeme's 2 yr hot sauce		
FOCACCIA.....		8
cultured butter, sea salt		
WARM OLIVES	GF, VG	12
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
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		
PVT CHARCUTERIE HAM HOCK TERRINE.....		14
selection of house pickles, grainy mustard		
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		

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE *Courtney Room*

AVAILABLE DAILY 3PM-5PM
DINE IN ONLY