

# happy hour

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## FROM THE BAR

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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

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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		
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		
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