

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 7

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

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