

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..... GF 3.5 EACH
Champagne mignonette, Graeme's 3 yr hot sauce

FOCACCIA..... v 8
cultured butter, sea salt

WARM OLIVES GF, VG 13
selection of marinated olives, lemon, extra virgin olive oil,
fine herbs

POTATOES COURTNEY GF 14
TCR buttermilk ranch, duck fat, chives

KALE CAESAR SALAD GF 16
Pecorino, chili, white anchovy, roasted garlic vinaigrette

DRY-AGED CHEESEBURGER 22
dry aged beef patty, aged cheddar, classic sauce, sumac
pickles, potato bun, choice of fries or green salad

COMTÉ AND CRACKERS v 17
TCR preserves, seeded lavash

TCR FRIES..... GF, v 7
classic sauce

KAVIARI "BAERI ROYAL" CAVIAR... 20 GRAMS, GF 110
German potato chips, crème fraiche, chive

LAMB DOG GF 11
sultana raisin relish, horseradish, crispy onion

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE Courtney Room

AVAILABLE DAILY 3PM-5PM
DINE IN ONLY