

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

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

GOUDA AND CRACKERS..... v 17
Mountain Oak Nettle gouda, TCR preserves, seeded lavash

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

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

PASTRAMI ON MULTIGRAIN 24
Wildfire multigrain, deli mustard, bread & butter pickle, house mayo, choice of fries or green salad

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

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

THE Courtney Room

AVAILABLE DAILY 3PM-5PM
DINE IN ONLY