

## DRINK SPECIALS

### COCKTAIL OF THE WEEK \$10

ask us about the gin cocktail of the week

### DRAGONFLY \$10

scotch, lo-fi gentian amaro, strega, lemon

### CQ MARTINI \$10

olive wash gin, house brine, dry vermouth, pinch of salt, choice of olives (plain, blue cheese, pepper)

### WOKOU G&T \$10

gin, sirene aperitivo, citric acid, yuzu

### ROSE G&T \$10

pink gin, rose vermouth, citric acid, grapefruit tonic, peychaud's bitters

### CAPTAIN'S ORDERS \$10

genever, sloe gin, pomegranate, lemon, angostura, seltzer

### THE GIMLET \$10

gin, lime, simple, activated charcoal

### SIREN SPRITZ \$10

butterfly pea infused gin, italicus rosolio di bergamotto, maraschino, spectacular tonic

# Happy Hour

TUESDAY-FRIDAY

5PM-7PM

KOMBUCHA \$5

DRAFT IPA \$5

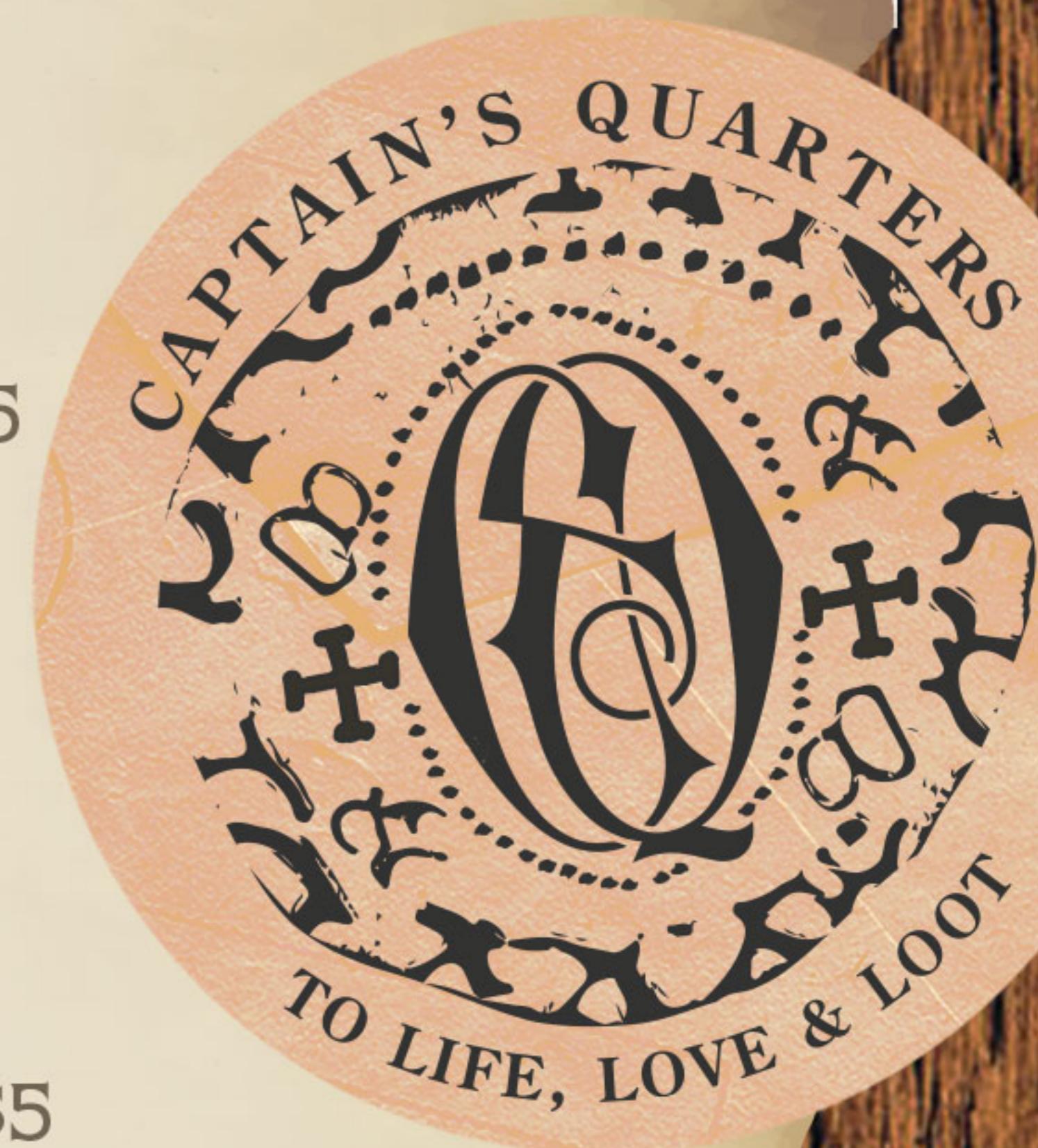
CALIDAD MEXICAN LAGER \$5

HIGHNOON \$5

PINOT NOIR \$10

ROSE \$10

AMALFI SPRITZ (spirit free) \$5



## FOOD SPECIALS

### WARM OLIVES 6

thyme, olive oil

### PAPA'S BRAVAS 10

tomato, pepper, shallot

### ROASTED BRUSSEL SPROUTS 12

house cheese wiz