

Snacks

- classic deviled eggs 3
shrimp toast “banh mi” 3.50
falafel tahini sauce & pickles 3.50
thick cut potato chips pan fried onion dip 4
crispy pig ears chile & lime 4
kimchi peanuts 3
marinated olives
orange peel & fennel 3
crispy hominy chile & lime 3.50

Raw Bar

- today’s oyster selection
orange mignonette
1/2 dozen 9.50 dozen 19

GENUINE happy hour

- 1/2 off oysters, snacks
1/2 off cocktails, wine & beer
4:30-7:30p.m., Mon-Fri at the Bar



House Cocktails

Cabarete 6

Aperol, St. Germain, watermelon, sparkling wine, orange bitters

Bulletproof Manhattan 6.50

Four Roses Bourbon, rosemary cherry, lemon

Brooklyn Berry 7

Botanist Gin, berry syrup, lemon, egg white, creme de cassis

Violet Femme 6

Absolut Elyx Vodka, Martin Miller's Gin, Crème de Violette, lavender, citrus

En Fuego 6.50

Ocho Plata Tequila, watermelon, serrano, lime, basel-lime salt

chef de cuisine tim piazza

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness

(gen • u • ine) [jen-yoo-in]

a djective authentic; real; free from pretense, affectation, or hypocrisy; sincere

Wine

Sparkling

Champagne	voirin-jumel "tradition" champagne, france nv	12
Champagne Rosé	canard-duchêne champagne, france nv	9.50
Sparkling Rosé	raventós i blanc "de nit" penedès, spain 2013	7.50

White & Rosé

Grüner-Veltiner	gustav, wachau, austria 2015	4.50
Sauvignon Blanc	simmonet-febvre, st. bris, france 2015	6
Riesling	hexamer, nahe, germany 2014 (<i>medium sweet</i>)	7.50
Chenin Blanc	couly-dutheil, loire valley, france 2014	7
Chardonnay	au bon climant, sta barbera, california 2014	7.50
Syrah blend	jean-luc colombo coteaux d'aix en provence 2015	6.50
Mourvèdre blend	bastide blanche, bandol, provence, france 2014	9.50

Red

Gamay	clos de la roilette, fleurie, beaujolais, france 2015	6.50
Sangiovese	selvapiana, chianti rufina, italy 2013	6
Barbera	scagliola "mati" piedmont, italy 2015	4.50
Pinot Noir	david moreau "cuvée s" burgundy, france 2013	10
Nebbiolo blend	lua rossa no.4 sta maria valley, california mv	6
Cabernet Sauvignon	jamieson ranch napa valley 2014	9

Beer

Sonoma Cider	apple (6%) CA	5	Ayinger Bräu-Weisse hefeweizen (5.1%)	GER	5.50
Narragansett	lager (5.0%) 16oz RI	3	Boulevard Tank 7 Farmhouse Ale saison (8.5%)	MO	5.50
	Pilsner Urquell (4.4%) CZ	3.50	Cigar City Jai Alai ipa (7.5%)	Tampa, FL	4
Der Chancellor	kolsch (5.3%) Tequesta, FL	3.50	Breckenridge 471 Small Batch IPA (9.2%)	CO	6
Coronita Extra	pale lager (4.5%) 7oz MX	2	Left Hand Milk Stout Nitro (6%)	CO	4.50