

CHAR-GRILLED NEW ZEALAND LAMB CHOPS (3) argentine chimichurri balsamic drizzle \$19	WILD MUSHROOM LUMPIA sweet & sour lime sauce \$14	CRAB CAKE SLIDER  old bay sauce, brioche
TENDERLOIN FLATBREAD provolone, garlic aioli, red onion, arugula & truffle oil \$16	CRISPY COCONUT SHRIMP  grilled pineapple thai chili sauce \$16	CHESAPEAKE CRISP OYSTERS frisee & lemon remoulade \$18
AVOCADO CAPRESE  heirloom cherry tomatoes mozzarella & basil balsamic drizzle  \$16	BUTCHER'S BOARD  chef's select cheese, cured & smoked meats, fig jam marinated vegetables grain mustard, crostini  \$18	ICED MARKET OYSTERS ON THE HALF SHELL lemon, cocktail sauce \$19   \$36
siracha, sesame glaze, avocado, wonton \$18	TRUFFLE POMME FRITES  parmesan & herb  \$11	PESTO FLATBREAD  cherry tomatoes mozzarella  \$14

Happy Hour in Bar100 Tuesday - Friday 4 PM - 6 PM Half-Off Beer, Wine & Cocktails





# Fall Cocktails 17

#### **UNLIKELY DUO**

mezcal, coconut, corn, lime, dusted cayenne creamy, smokey, tropical

## **FALL OF CORLEONE**

brandy, blended scotch, cognac, disaronno, sweet vermouth, apple spirit forward, slightly nutty, rounded apple

#### **ROCKY MOUNTAIN HIGH**

american single malt, sweet vermouth,
peach, alpine amaro
medium fruit, mild peat, herbal

# NOTHING GOLD CAN STAY

gin, mandarinetto, fino sherry, arugula, sumac, lemon, absinthe bright, savory, citrus forward



#### DOMESTIC 6

Bud Light, Lager 4.2% Miller Lite, Lager 4.17% Yuengling, Lager 4.5%

#### IMPORTED 7

Peroni, Lager 5.1%
Pacifico, Pilsner 4.5%
Guinness , Stout 4.2%

#### CIDER & SELTZER 8

Austin Eastciders, Original Dry 5% Topo Chico, Strawberry Guava Seltzer 4.7%

## NON-ALCOHOLIC 8

Heineken 00

Athletic Brewing Co., Upside Dawn Golden

# CRAFT 8

Heavy Sea's, Loose Cannon IPA 7.25%
Brewer's Art, Resurrection, Brown Ale 7%
Keys, Positive Mental Attitude, Pilsner 4.6%
Brewer's Art, Birdhouse, Pale Ale 5%
Bell's, Two Hearted, IPA 7%
RavenBeer, The Raven Special Lager 5.25%
Rotating, Weissbier
Peabody Heights, Astrodon, Hazy IPA 7%