

BAR 100

GRILLED NEW ZEALAND LAMB CHOPS

argentine chimichurri
balsamic drizzle

\$19

TRUFFLE FRITES

parsley, truffle
essence, parmesan

\$11

CRAB CAKE SLIDERS

old bay aioli

\$20

ARTISAN FLATBREAD

charred onion, provolone,
beef tenderloin, garlic
aioli, arugula,
white truffle oil

\$12

COCONUT CRISP SHRIMP

grilled pineapple
dipping sauce

\$16

AVOCADO CAPRESE

mozzarella, tomato, arugula,
balsamic glaze

\$16

CHESAPEAKE OYSTERS

lightly battered & crisp
fried, creole aioli

\$17

CHICKEN PESTO FLATBREAD

cherry tomatoes, feta,
red onion

\$14

BLACKENED SHRIMP TACO

tomato, red onion, pico,
avocado, lime

\$18

Happy Hour in Bar100
Tuesday - Friday 4 PM - 7 PM
\$2 off on House Wine, Beer & Cocktails





Fall Cocktails 17

UNLIKELY DUO

mezcal, coconut, corn, lime, dusted cayenne

creamy, smokey, tropical

ROCKY MOUNTAIN HIGH

american single malt, sweet vermouth, peach, alpine amaro

medium fruit, mild peat, herbal

BIANCO (N/A) 12

greek n/a aperitif, herbs, lemon, juniper berries,

mediterranean tonic

FALL OF CORLEONE

brandy, blended scotch, cognac, disaronno, sweet vermouth, apple

spirit forward, slightly nutty, rounded apple

NOTHING GOLD CAN STAY

gin, mandarinetto, fino sherry, arugula, sumac, lemon, absinthe

bright, savory, citrus forward

ROSSO (N/A) 12

italian n/a aperitif, herbs, orange, classic tonic

Beers

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%

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%

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