

TAVERN UNDERGROUND

HAPPY HOUR

DAILY 4PM - 6PM

SNACKS

A Dozen Oysters * & Bottle of Bubbles	75
Select Oysters *	2.50 EACH
Wood Fired Oysters * GF garlic herb butter, parmesan, lemon	3.50 EACH
Oven Roasted Olives GF	7
Buttermilk Cheddar Biscuits umami butter	7
Rhode Island Fried Calamari GF pickled peppers, cajun aioli, marinara, lemon	21
French Fries GF old bay or plain	9
Butternut Bisque GF coconut cream, toasted pepita, chive	14
Dynamite Shrimp GF naam jim aioli, sesame seeds, green onion, cabbage	15
Au Jus Sliders * beef patty, tomato bacon jam, smoked gouda, house b&b pickles, brioche bun	5 EACH
Shrimp Po Boy remoulade, shaved lettuce, tomato, french roll, fries GLUTEN FREE OPTION AVAILABLE	24

DRINKS

Shot of Goldschläger	5
Lucky Number Seven miller high life & shot of benchmark bourbon	7
Miller High Life	4
Specialty Cocktails \$3 Off	
Select Wine By The Glass \$3 Off	
Draft Beer \$2 Off	

GF GLUTEN FREE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean, shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.