

DRINKS

OPALINE
BAR & BRASSERIE

HAPPY HOUR MENU

M - F, 4 PM - 6 PM

DRINKS | \$14

OLD FASHIONED

Ancient Age Bourbon, Angostura Bitters, Sugar, Citrus Peel

SEASONAL MARGARITA

Casamigos Reposado Tequila, Orange Liqueur, Lime Agave, Seasonal Essence

MANHATTAN

Old Forester Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

STRAWBERRY DAIQUIRI

Denizen White Rum Aged 5years, Lime Juice, Sugar, Citrus

PENICILLIN

Glenmorangie Tripple Cask Reserve Single Malt Scotch, Ginger, Honey, Lemon Juice, House Smoked Bitters,

FRENCH 75

Gordon's London Dry Gin, Lemon Elixir, Sparkling wine, Citrus

VODKA MARTINI

New Amsterdam Vodka: Dry, Extra Dry, Wet, Dirty, 50/50, OR Gibson.

GIN MARTINI

Gordon's London Dry Gin: Dry, Extra Dry, Wet, Dirty, 50/50, OR Gibson.

MEZCAL MULE

Union Uno Mezcal Joven, Lime juice, Ginger Beer, Citrus

ROSE SANGRIA

Rose wine, Blend of Spirits, citrus, Fresh Berries, Oranges

RASPBERRY ICED TEA

Vodka, Lemon Elixir, Iced Tea, Raspberry, Orange Liqueur

COSMOPOLITAN

Ketel One Botanical Grapefruit & Rose Vodka, Lime Agave, Orange Liqueur, Cranberry Juice.

HOUSE WINE | \$12

Red, Rose, White & Sparkling

A "Toast" to Happy Hour

LOCAL BURRATA

ramp pesto, English peas, pickled onion, marcona almond
\$14

20 MONTH AGED PROSCIUTTO

whipped ricotta, truffle honey
\$15

CRUDITÉ

hummus, cucumber, cherry tomato, radish, parmesan
\$12

STEAK TARTARE

shallot, cornichon, fine herb, honey dijon, egg yolk emulsion
\$18

PASTRAMI SMOKED SALMON

chive cream cheese, pickled fresno pepper, crispy caper
\$17

BITES