

# DRINKS

OPALINE  
BAR & BRASSERIE

HAPPY HOUR MENU

M - F, 4 P M - 6 P M

## 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

## JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon

\$3 ea

## SWEET JESUS OYSTERS, MD

tropical mignonette, lemon

\$3 ea

## PEI MUSSELS

white wine, tomato, castelvetrano olive, fine herb

\$12

## MARYLAND CRAB CAKES

granny smith apple, fresno pepper, frisée, chipotle remoulade

\$18

## MINI LOBSTER ROLLS (2)

red onion, celery, cara cara orange, boston bibb lettuce

\$20

# BITES