

MOODY HOUR

WEDNESDAY & THURSDAY | 4:30 TO 6:00 PM

OYSTERS

\$2 / EACH

OYSTER ON THE HALF SHELL

HOT SAUCE, MIGNONETTE,
SMOKED OIL

*SUGGESTED BEER PAIRING:
NEW ZEALAND PILSNER*

+ \$4.50 FOR 4OZ PAIRING

"CHICKEN FRIED" OYSTER

ONION AIOLI

*SUGGESTED BEER PAIRING:
JUICED LYCHEE IPA*

+ \$4.50 FOR 4OZ PAIRING

BAKED OYSTER

SAUERKRAUT, BACON,
GARLIC BREADCRUMBS

*SUGGESTED BEER PAIRING:
SMOKED APPLEWOOD GOLD*

+ \$4.50 FOR 4OZ PAIRING

MOODY HOUR BEVERAGES

WINE • \$10

WHITE

2025 CHARDONNAY, VIGNERONS RÉUNIS, BOURGOGNE CUVÉE
RÉSERVE, BURGUNDY, FRANCE

RED

2024 PINOT NOIR, KEN WRIGHT CELLARS
YAMHILL-CARLTON, OREGON

BEER OF THE MONTH

APERITIF PILSNER

5.0% ABV

FRENCH BAGUETTE

\$5 • 16OZ FROZEN MUG • 

MARTINIS • \$11

APPLE MARTINI

VODKA, APPLE,
HONEY-ROSEMARY, YUZU

BLUE CHEESE OLIVE MARTINI

BLUE CHEESE INFUSED VODKA,
OLIVE BRINE

CRANBERRY MARTINI

GIN, CRANBERRY,
LIME, MAPLE

COMPLEMENT WITH A FEW OF OUR FAVORITES

BREAD SERVICE \$15

PRETZEL, BEER CHEESE,
MUSTARD

HUDSON VALLEY FOIE GRAS \$22

FOIE MOUSSE, CAKE DONUTS,
BLUEBERRY VINEGAR, COFFEE GELÉE,
SMOKED DUCK FAT

CHEESE PLATE \$18

SELECTION OF 3 CHEESES,
HONEYCOMB, CROSTINI

12 LAYER GERMAN CHOCOLATE CAKE \$22

CHOCOLATE BUTTERCREAM, ESPRESSO
SPECKLED CHEESECAKE, TOASTED PECAN
& COCONUT CARAMEL

THE DECADE CAKE \$24

PUMPKIN SPICE CAKE, CINNAMON CHEESECAKE,
APPLE PEAR CHUTNEY, BROWN BUTTER CREAM
CHEESE, BURNT SALTED CARAMEL

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.