

HARLØ HØUR

DAILY 4-6PM | BAR & LOUNGE

COCKTAILS 11

Sing me a Sangria

red wine / brandy / creme de flor / honey

Agave on Broadway

tequila / lemon / agave / egg / holiday wine

Lychee Martini

vodka / lychee / pomegranate / lemon

Blood Orange Margarita

blanco tequila / triple sec / agave / lime

Rum Zombie

dark rum / white rum / ginger / apple spice / cider / zombie lager

Smoke Show

mezcal / bitters / lemon / agave / ginger

Old Fashioned

four roses bourbon & dickel rye / aromatic bitters / cherries / orange

The Harlo Martini

vodka & gin / olive brine / charred olives

Here Today Gone Tomorrow

our cocktail of the day

WINES 10 GL/ 35 BTL

Sommelier's Seasonal Selection

Sparkling / White / Rosé / Red

BEERS

Pacifico Clara 7

Miller Light 5

Coors Light 5

BITES

Housemade Japanese Milk Bread	6
<i>whipped butter / sea salt</i>	
West Coast Oysters*	3 ea
<i>seasonal mignonette</i>	
Seabass Tostada*	5 ea
<i>sweet potato, chipotle aioli, red onion</i>	
Chopped Caesar	4
<i>romaine hearts / parmesan</i>	
Lobster Toast*	15
<i>japanese milk bread / tarragon aioli / shaved fennel</i>	
Rhode Island Calamari	16
<i>lightly fried / spicy pomodoro / peppadews</i>	
Tots & Caviar*	19
<i>mediterranean buttermilk & smoked trout roe</i>	
Deviled Eggs	11
<i>pastrami / espellete</i>	
Surf & Turf Skewer	7 ea
<i>wagyu beef / shrimp / salsa verde</i>	
Prime NY Steak Tartare	14
<i>espellete / mustard / baguette / egg</i>	
Harlø Burger*	23
<i>westholme wagyu beef / brioche bun / new american cheese wagyu bacon</i>	
Herbed Fries & Sauce Flight	11
<i>dill buttermilk / basil aioli</i>	

*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness