

HARLØ HØUR

BAR & LOUNGE

LOCAL TINI'S 13

What Is Your Spirit Of Choice - Vodka Or Gin?

Dirty or Twist

Tuxedo #2

Vesper

Alaskan

COCKTAILS 12

Here Today

Gone Tomorrow

our cocktail of the day

Golden Sunset Sangria

pineapple / white wine /

creme de flor / fruit

Peach Tea Sour

earl grey vodka / creme de peche /

italicus / orange bitters

Strawberry Margarita

choice of sweet or spicy

blanco tequila / triple sec /

agave / lime

Smoke & Mirrors

mezcal / chateau / italicus /

cucumber / fire bitters

Green Goddess

vodka / genepy / basil /

lemon / prosecco

Old Fashioned

green river bourbon &

sazerac / aromatic bitters /

cherries / orange

Lychee Martini

vodka / lychee /

pomegranate / lemon

Any Glen Will Do!

select one:

glenlivet 12

founders reserve

caribbean reserve

honey / ginger /

lemon

WINE 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>	
Herbed Fries & Flight	11
<i>dill buttermilk / truffle / basil aioli & ketchup</i>	

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