

HARLØ HØUR

DAILY 4-6PM | BAR & LOUNGE

COCKTAILS 11

Hugo Spritz

elderflower / cucumber / bubbles

Lychee Martini

gruven vodka / lychee / pomegranate / lemon

Raspberry Margarita

blanco tequila / triple sec / agave syrup / lime

Lime with Me

bols genever / cane / sweet milk / lime

Tequila NY Sour

tequila reposado / all spice / pinot nero

Lost for Words

your spirit of choice / lime / genepy / maraschino

Harlo Martini

vodka / gin / olive brine / charred olives

Old Fashioned

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

Here Today, Gone Tomorrow

our cocktail of the day

WINE 10 GL / 35 BTL

Sparkling Wine

Gambino, Brut, Veneto, Italy NV

Sauvignon Blanc

Cantina La Vis, Trento, Italy 2023

Rosé

Villa Sparina, Piedmont, Italy 2022

Pinot Noir

Cantina La Vis, Trento Italy 2023

BEER

Pacifico Clara 7

Miller Light 5

Coors Light 5

BITES

West Coast Oysters*	3 ea
<i>seasonal mignonette</i>	
Crab Louie Cups*	8 ea
<i>avocado purée / smoked trout roe / bibb lettuce</i>	
Caesar Spear	3 ea
<i>anchovy / parmesan</i>	
Lobster Toast*	15
<i>house made japanese milk bread / tarragon aioli / shaved fennel</i>	
Crispy Calamari	16
<i>spicy vodka 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>	
Carpaccio*	17
<i>basil aioli / pine nuts / crispy capers</i>	
Wagyu High Tea Sandwich	9
<i>foie gras / house pickles & petite leeks</i>	
Harlø Burger*	21
<i>westholme wagyu beef / brioche bun / new american cheese / wagyu bacon</i>	
Herbed Fries & Flight	10
<i>basil aioli / dill buttermilk / truffle</i>	
Cornish Hen	13
<i>mesquite buttermilk / giardiniera</i>	

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