HARLØ HØUR

BAR & LOUNGE

THE MARTINI 13

"The supreme American gift to world culture."

Bijou
no. 3 gin / genepy / house vermouth / bitters / orange

Martinez
no. 3 gin / sweet vermouth / maraschino / bitters / cherry

Nocturne
no. 3 gin / cio ciaro amaro / select aperitivo / orange slice

Dirty or Twist or Gibson
spirit of choice - vodka or gin

COCKTAILS 12

Here Today
Gone Tomorrow
our cocktail of the day

The Red Sangria
brandy / red wine / all spice / cola / orange

Vanity Fair
vodka / vanilla / grapefruit / club soda / mint

Spiced Pomegranate Margarita
blanco tequila / triple sec / agave / lime

Lychee Martini
vodka / lychee / pomegranate / lemon

Old Fashioned
green river bourbon & sazerac / aromatic bitters / cherries / orange

Flower #3
vodka / honey / grapefruit / italicus

Apple Penicillin
high west high country / ginger / apple spice / 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
whipped butter / sea salt

West Coast Oysters* — 3 ea
seasonal mignonette

Seabass Tostada* — 5 ea
sweet potato / chipotle aioli / red onion

Chopped Caesar — 4
romaine hearts / parmesan

Tuna Toast* — 15
avocado / charred scallion aioli / milk bread

Rhode Island Calamari — 16
lightly fried / spicy pomodoro / peppadews

Tots & Caviar* — 19
mediterranean buttermilk & smoked trout roe

3 Deviled Eggs — 11
pastrami / espellete

Surf & Turf Skewer* — 7 ea
wagyu beef / shrimp / salsa verde

Prime Beef Meatball Slider — 10
burrata cheese / basil / pomodoro sauce

Prime NY Steak Tartare* — 14
espellete / mustard / baguette / egg

Wagyu Burger — 21
double patty / cheddar cheese / caramelized onions / lettuce / tomato / kewpie mayonnaise / japanese milk bread bun

Herbed Fries & Flight — 11
dill buttermilk / truffle / basil aioli & ketchup

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