

# 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

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## BITES

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

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