

SOCIAL HOUR MENU

Monday - Friday 3 - 5 pm
Bar Area Only | Dine-in Only - not available for takeout

◆ 7 ◆

TRUFFLE FRIES

bearnaise, mimolette chesse, gremolata

ROASTED CARROTS

sesame oat crumble, coconut carrot puree, shallot, harissa

GUACAMOLE & CHIPS

fresh, cilantro, lime

◆ 9 ◆

OYSTERS (3)*

horseradish sauce, cucumber melon mignonette, mint

CRISPY CAULIFLOWER

thai caramel, Marcona almonds, fresno, mint, cilantro

PB&J WINGS (4) & DIRTY MONKEY

massaman peanut sauce, szechuan marmalade

◆ 12 ◆

SINGLE CHAR BURGER*

brioche, white American, truffle mornay, bacon jam, pickles

TUNA TATAKE*

rare, ponzu, gooseberry, fresno, cilantro, yuzu, spicy mayo

FRIED CHICKEN SANDO

thai coconut marinated, slaw, pickles, spicy mayo

SOCIAL HOUR DRINKS

\$2 off Draft Beers & Wines by the Glass

\$1 off Wells & Calls

◆ 7 ◆

Zero-Proof Cocktails

FAUXLOMA

*Grapefruit Hibiscus Cordial, Grapefruit, Lime,
Grapefruit Tonic, Rolled Rosemary*

PINEAPPLE POTION

*Pineapple, Lime, Cinnamon Vanilla Demerara,
Mint, Ginger Beer*

◆ 9 ◆

CHAR BLU OLD FASHIONED

*Willett Old Bardstown Bourbon, Demerara Syrup,
House Bitters, Orange Twist*

DIRTY MARTINI HIGHBALL

*Blue Cheese-Infused Vodka, Bordiga Xtra Dry
Vermouth, Olive Brine, Saline, Tonic*

HEARTS ON FIRE

*Reposado Tequila, Maraschino, Smoked Black Cherry
Syrup, Lime, Habanero, Black Salt*

◆ 12 ◆

MAPLE BOULEVARDIER

*Old Forester 100 proof Rye, Campari, Lustau Rosso Vermut,
Grade-A Maple, House Bitters*

CHAR BRÛLÉE

*Vanilla Vodka, Du Nord Café Frieda, Espresso, Nitro-Infused
Whipped Irish Cream, Crème Brûlée Disc*

SATURN IN RETROGRADE

*Ford's Gin, Falernum, Yuzu, Passionfruit & Caramelized
Pineapple Sour*