

# HAPPY HOUR

////////// Available Monday through Friday 3:00-6:00PM //////////

## COCKTAILS

<b>HORSEFEATHER</b> J. Rieger & Co Whiskey, bitters, ginger beer	5
<b>OLD FASHIONED</b> Four Roses Bourbon, rich, bitters	8
<b>DAIQUIRI</b> Plantation 3 Star, lime, sugar	7
<b>FRENCH 75</b> gin, sparkling wine, lemon	6
<b>DAILY SPECIAL</b>	6

## WINES

<b>SPARKLING</b> Brut, Pol Clément, <i>France</i>	7
<b>ROSÉ</b> Vinho Verde, Broadbent, <i>Portugal</i>	7
<b>WHITE</b> Chenin Blanc Blend, The Curator, <i>South Africa</i>	7
<b>RED</b> Shiraz Blend, The Curator, <i>South Africa</i>	7

## BEERS

<b>BOULEVARD TANK 7</b>	5
<b>BOULEVARD BOTTLES</b>	3
<b>SCHLITZ GUSTO DRAUGHT</b>	3



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## BAR SNACKS

<b>RIEGER PORK SOUP</b>	<b>6/9</b>	<b>RED WINE CROSTINI</b>	<b>8</b>
pork confit, roasted garlic, chicharrón, comté		spuma di mortadella, rabbit liver pâté, chèvre mousse	
<b>WINTER SQUASH SOUP</b>	<b>5/8</b>	<b>SAVORY ADDICTIONS NUTS</b>	<b>8</b>
Madras curry, coconut, black lime, toasted squash seeds		Boulevard Tank 7 blend	
<b>GRILLED ROMAINE</b>	<b>10</b>	<b>ANDRE'S J. RIEGER &amp; CO. CHOCOLATES</b>	<b>8</b>
goat's milk feta, red onion, pickled egg, creamy avocado dressing, toasted garlic condiment			
<b>CITRUS SALAD</b>	<b>11</b>	<b>CHEESE</b>	<b>9</b>
fennel, Castelvetrano olives, endive, Marcona almonds, preserved lime vinaigrette		Cottonwood River Cheddar, Jason Wiebe Dairy, Kansas apple butter, ciabatta	

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<b>TURKEY PASTRAMI MELT /8</b>	
gruyère, Farm to Market rye, Dijon	<i>pair a</i>
<b>POTATO SKINS /8</b>	<i>Schlitz</i>
goat chili, sour cream, pickles, white cheddar	
<b>CRISPY PIG'S HEAD /9</b>	<i>for</i>
fried mushrooms, green chili mayo	<i>\$2</i>
<b>HARISSA MARINATED OLIVES / 7</b>	
<b>EGG AND TOFU SCRAMBLE /10</b>	
grilled ciabatta, Chun Co. tofu, chorizo spice, huitlacoche, cilantro	

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