

Aperitif Hour

4-7pm

Beer \$4	Sparkling wine \$5	White wine \$5	Red wine \$5
Shiner Hefeweizen Peroni	Montelliana Prosecco	Daily selection	Daily selection

Half price bites for happy hour Monday thru Friday from 4 – 7pm

Raw Bar Menu

Chef's daily selection of oysters \$2 each or \$21 per dozen
Served with classic cocktail sauce, mignonette and lemon wedges

Small Plates

Burrata panzenella salad, fried eggplant, tomato agrodolce	12
Roasted mushrooms garlic, sherry, parsley	8
Sautéed white prawns olive oil, garlic, herbs	11
Seared diver sea scallops braised oxtails, beluga lentils	14
Crispy oysters braised rainbow chard, caviar aioli	9
Crab beignets yellow corn, scallions, remoulade	9
Bacon wrapped dates stuffed with goat cheese	9
Lamb meatballs anson mills polenta	9
Grilled skirt steak piquillo peppers, salsa verde	12
Crispy pork belly cannellini bean puree, parsley pesto	11
PEI mussels – your choice of sauce	9 / 14
white wine, shallots, garlic, fines herbs	
saffron, tomato, spanish chorizo	
applewood smoked bacon, fennel, cream	

Pizza

Bianco red onions, pistachios, parmigiano reggiano, rosemary	13
Margherita buffalo mozzarella, basil, san marzano tomato sauce	13
Salsiccia sopressata, cipollini onions, spicy sausage, taggiasche olives, grilled artichoke	14
Affumicato smokey blue cheese, caramelized vidalia onions, applewood smoked bacon	14

Cheese and Charcuterie

3 for 11 5 for 16

Goat's milk	- midnight moon, USA	sopressata-USA
Cow's milk	- oma, USA	beleasse speck- USA
	- pt. reyes blue, USA	mortadella-ITA
	- amish cheddar, USA	bresaola -USA
Sheep's milk	- manchego, SP	prosciutto di parma-ITA
	- rossellino, IT	

*Served with quince paste and
cinnamon raisin toast

*Served with flatbread

*Parties of 8 or more may be on one check with a 19% service charge
Please advise your server of any food allergies prior to ordering.
**Consuming raw or undercooked items may increase your chances of having a
foodborne illness**

Kimpton Classics \$14

Cherry Breakfast Collins

hangar one vodka, fresh lemon juice, simple syrup, sour cherry preserves

Chimayo

jose cuervo traditional tequila, apple juice, crème de cassis, fresh lemon juice

Port Old-Fashioned

bulleit bourbon, 10 year tawny port, maple syrup, angostura bitters, brandied cherries

Honied Grouse

Famous Grouse whiskey, lemon juice, unfiltered apple juice, honey syrup, angostura bitters

Winter Maple Port

Hennessey, 10 year tawny port, maple syrup, angostura bitters

Urbana Cocktails \$13

Short Fuse

flor de cana 7yr rum, ginger liqueur, jk scrumpy organic hard cider, pineapple, housemade chile-lime bitters

Sweet Revenge

serrano infused absolut vodka, passion fruit puree, fresh lime juice

Hemingway Daquiri

ten cane rum, fresh lime, grapefruit, simple syrup, luxardo maraschino

Sazerac

woodford reserve, lucid absinthe, angostura and orange bitters, simple syrup

Calm Before the Storm

fernet branca, ginger liqueur, sweet vermouth, ginger beer, lime juice

Aviation

plymouth gin, luxardo maraschino, crème di violette, lemon juice

Nightcap

earl grey-infused (ri)¹ rye whiskey, st. germain elderflower, muddled orange, angostura and orange bitters

Glass Slipper

ketel one, ice wine, white grape juice, prosecco, frozen grapes

Jack Rose

applejack brandy, grenadine, lime juice, st germain elderflower

American Beers

Sea Dog Old East IPA, Maine	7
Lagunitas Pils, California	7
Great Lakes Eliot Ness Amber, Ohio	7.5
New Holland "Poet" Oatmeal Stout, Michigan	7.5
Alewerks Tavern Ale, Virginia	7
JK's Scrumpy Organic Cider, Michigan (22 oz.)	14
Miller Lite, Wisconsin	6
Shiner Hefeweizen, Texas	6

World Beers

Peroni, Italy	6
Amstel Light, Netherlands	6
Heineken, Netherlands	6
Corona Light, Mexico	6

Fried Oysters and a Flute!

Crispy fried oysters, braised rainbow chard and caviar aioli
Paired with a flute of our Gloria Ferrer "Kimpton Cuvee" Blanc de Noirs! 19

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