

SOCIAL HOUR

Monday-Friday 4-6:30pm inside/outside bar area only

SNACKS

Beef Fat Fries \$4 

Not-So-Standard Potato Chips  *option*
sauce flight: gochu-jang mayo, gold sauce,
smoked romesco \$6

French Onion Dumplings gruyère,
house-made brioche, onion jus \$6

Oysters on the Half Shell*  *option* ginger-
jalapeño-lime mignonette, lavosh \$2 each

LIBATIONS COCKTAILS \$6



Mule Variations Rider vodka, peach-ginger
black tea, peach liqueur, lemon, ginger beer



G&D Manhattan on the rocks, Old Overholt
rye whiskey, sweet vermouth, house bitters
blend, cherry

ON TAP



Hibiscus Delicious Beefeater gin,
Hayman's sloe gin, Averell plum gin, hibiscus,
lemon

WELL DRINKS \$5

DRAUGHT BEERS \$3

Sierra Nevada Sidecar
Orange Pale Ale

KC Bier Co Dunkel

Firestone Walker 'Pivo' Pilsner

WINE SPECIALS \$5

Red, White, & Bubbles

 gluten free

**These items may be served raw or under cooked. *Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness.

bread & butter concepts



THE OLIVER



CHERRY HALL