



## Happy Hour

### Served Everyday

**4:30 pm ~ 6:30 pm Monday through Saturday**  
**10:00 pm ~ Midnight Monday through Thursday**  
**4:00 pm to close Sunday**

#### **Prosciutto Wrapped Provolone**

Tomato confit, kalamata olives, balsamic reduction, basil oil, and crostini. 4

#### **Classic Romaine Caesar Salad**

Garlic Parmesan croutons and lemon anchovy Caesar dressing. 2

#### **Crispy Beef & Shrimp Egg Rolls**

Filled with seasoned beef, shrimp, and Asian vegetables.  
Served with Caravelle sweet & sour sauce. 4

#### **New Orleans Spicy Shrimp**

Garlic, worchestershire, and black pepper shrimp sauce, toasted bruchetta. 5

#### **Ginger Hoisin Chicken Satay**

Flatiron seared with steamed rice, ginger hoisin sauce, and hot soy mustard. 4

#### **Pan Fried Oyster Salad**

Field greens, balsamic vinaigrette, shaved red onion, and tomato jam. 5

#### **Risotto Fritters**

Carnaroli rice, northwest salmon, peppered bacon, onion, edamame and Parmesan flash fried with piminton aioli. 4

#### **Togarashi Spiced Fire-Fries**

Shoestring fries, spicy togarashi, garlic-Parmesan aioli. 2

#### **California Sushi Roll**

Crab, avocado, cucumber, pickled ginger, and wasabi. 3

#### **Papaya, Cucumber, & Avocado Stack**

Papaya, cucumber, and avocado drizzled with a sweet papaya seed vinaigrette and served with lotus root chips. 3

#### **Furikake Crusted Ahi**

Crispy nori chips, firecracker aioli, and scallion oil. 5

#### **Tossed Baby Field Greens Salad**

Champagne vinaigrette, Feta cheese, and hearts of palm. 3

#### **Teriyaki Chicken Rice Paper Spring Rolls**

Napa cabbage, carrot, cucumber, red pepper, mango, and Thai dipping sauce. 3

#### **Thai Lemon Grass Beef Tenderloin Satay**

Flattop seared with Asian slaw and garlic ginger vinaigrette. 5

#### **Dungeness Crab & Bay Shrimp Bruschetta**

On grilled ciabatta with balsamic marinated roma tomatoes, mozzarella & Parmesan cheese, and pesto mornay sauce. 5

#### **Grilled White Cheddar & Chive Burger**

Leaf lettuce, ripe tomato, and red onion. 5

#### **Chilled Soba Noodle Salad**

Thai peanut sauce, Asian vegetables, and chopped peanuts. 3

#### **Flatiron Seared Blackened Tombo Tuna**

Wasabi ginger beurre blanc, Thai sweet & sour sauce, and steamed rice. 6

*No substitutions on bar menu.*

*One beverage purchase per person required.*

***Food may not be ordered to-go. All food must be consumed on premises.  
Happy hour available only in the lounge.***

## Martinis & Cosmopolitans

### Collection Martini

Ketel One or Bombay Sapphire, Laphroaig Single-Malt Scotch, Noilly Prat Dry Vermouth. 10

### Cherry Martini

Smirnoff Black Cherry, Fresh Lemon Sour, Cherry Brandy. 8.5

### Hot and Dirty

Ketel One, Jalapeño Olive, and Pepperoni Garnish. 10

### The Pomegranate Martini

Ketel One Citroen, Pomegranate, Fresh Lime Sour. 10

### Vanilla Apple Cosmo

Stoli Vanil, Apple Pucker, Fresh Lime Sour, Cranberry Juice. 9

### Ginger Lemon Drop

Yazi Ginger Vodka, Fresh Lemon Sour, Ginger Sugar Rim. 10

### White Cosmo

Absolut Citron, Cointreau, White Cranberry Juice. 9

### Chai'Tini

Baileys Caramel, Zen Green Tea Liqueur, Monin Chai Syrup, Cream. 8.5

### Classic Cosmopolitan

Absolut Citron, Cointreau, Splash of Cranberry Juice. 8.5

### Lavender Cosmo

Absolut Mandrin, Parfait Amour, Fresh Lime Sour, Cranberry Juice, Lavender Sugar Rim. 9

### Vanilla Sky Martini

Belvedere, Pineapple Juice, Fresh Lemon Sour, Blue Curaçao, Vanilla. 10

### Tiramisù

Stoli Vanil, Baileys Irish Cream, Starbucks® Coffee Liqueur, Godiva Dark Chocolate Liqueur. 9

### Cîroc Cosmopolitan

Cîroc, Cranberry Juice, Fresh Lime Sour, Chambord. 12.5

### Ten Sage

Tanqueray No. TEN Gin, Fresh Sage Leaves, Fresh Lime Sour, Alizé Gold Passion. 9.5

### Smoky Martini

Grey Goose, Glenlivet 18 Yr, Garnished with a Pepperoni Slice and a Blue Cheese Stuffed Olive. 12.5

### City Skyline Martini

Chopin Vodka or Hendrick's Gin, Three Blue Cheese Stuffed Olives. 15.5

## Mojitos

*All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda.*

### The Classic

Cruzan Estate Light from St. Croix. 8

### Passion Fruit

Malibu Passion Fruit from Barbados, Passion Fruit. 8.5

### Raspberry

Cruzan Raspberry from St. Croix, Raspberry. 8.5

### Pomegranate

Ten Cane from Trinidad, Pomegranate. 10

### Mango

Bacardi O from Puerto Rico, Mango. 8.5

### Ruby Red Grapefruit

Bacardi Superior from Puerto Rico, Ruby Red Grapefruit. 8.5

### Blood Orange

Mt. Gay from Barbados, Blood Orange. 9

### Açaí Berry (ah-SIGH-ee)

Appleton Estate White from Jamaican, Açaí. 9

## City Grill Collection

### Collection Manhattan

Maker's Mark, Noilly Prat Sweet Vermouth. 10

### Grand Scratch Margarita

Cuervo Gold, Triple Sec, Fresh Lime Juice, Splash of Grand Marnier. 10

### Mai Tai

Bacardi Superior, Myers's Dark Rum, Triple Sec, Fresh Lime Sour, Orange and Pineapple Juices, Almond Syrup. 8.5

### Caipirinha

Leblon Cachaça, Fresh Lime Juice, Superfine Sugar. 8

### Bloody Mary

Smirnoff 80 Bloody Mary Mix. 8

### Spiced Long Island

Captain Morgan Spiced Rum, Vodka, Gin, Tequila, Cointreau, Fresh Lemon Sour, Cola. 8.5

### Kentucky Sidecar

Woodford Reserve, Frangelico, Fresh Lemon Sour, Orange. 9

### La Prima Margarita

Patrón Añejo, Grand Marnier, and a Splash of Tuaca. 12.5