# J. HOLLINGER'S

### ALL-NIGHT HAPPY HOUR TUES - SUN: 4 p.m. - close

Only in the bar area. Dine-in only. Check website for blackout date(s).

## COLOSVILLO CRUSHOS | \$10 OA.

#### **STRAWBERRY FIELD**

bombay sapphire london dry gin, strawberry puree, rhubarb syrup, lime juice, crushed ice

#### SILVER DREAMSICLE

milagro silver tequila, gran gala orange liqueur, orange & lime juices, coconut water, coconut milk, simple syrup, crushed ice

#### TIKI TANGO

rhum barbancourt 8yr, passion fruit puree, rosemary syrup, lemon & lime juice, soda water, crushed ice

### OLASSIC COCKTAILS | 9 OA.

MARTINI, MANHATTAN, MARGARITA, **OLD FASHIONED HIGHBALL, APEROL SPRITZ** 

### BEER 5 EA.

STELLA ARTOIS, BELL'S TWO HEARTED IPA, AMSTEL LIGHT, HEINEKEN 0.0 NON-ALCOHOLIC, SPECIAL EFFECTS HOPPY AMBER NON-ALCOHOLIC

#### $WN \ominus$ | red, white, sparkling

BY THE GLASS | BY THE BOTTLE 9 | 35

### Dessert



#### **\$1 OYSTERS**

multiples of six

FRESH STEAMED CLAMS	half-dozen 8   dozen 15	
bacon, parsley, garlic, white wine sauce		
JUMBO SHRIMP COCKTAIL	9	
three jumbo shrimp, smoked cocktail sauce, lemon		
<b>BBQ BABY BACK PORK SPARERIE</b>	<b>9</b> FOR THREE	
honey bbq sauce, mango habaner	ro salsa	
<b>BASEBALL ARANCINI</b>	9	
rice, parmesan, cheddar, ground beef, breadcrumbs,		
tomato cream		
LAMB MEATBALLS	9	
moroccan spices, tomato sauce, tzatziki sauce		
<b>GRILLED BONE MARROW</b>	10	
crostini, pickled vegetables, crispy	fennel	
VEGETABLE TEMPURA	8	
tempura battered, chef's selection		
local vegetables, chili ponzu sauce	e	
CEVICHE	9	
guacamole, plantain chips		
24-MONTH AGED PROSCIUTTO	10	
ricotta, blackberries, honey, crostir	ni	
MAC & CHEESE	9	
add crab +6, add pork belly +5		
HOUSE CUT FRIES	5	
double fried, espelette mayo		
OTHER BAR	BITES	
BUTTERMILK FRIED OYSTERS	12	

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cornmeal batter, tartar sauce, pickles	
STEAK SATAY   chimichurri sauce	12
CRABCAKE BITES   old bay, tartar sauce	15
TEMPURA BATTERED BABY SCALLOPS	15
red pepper coulis, basil pesto	
SHRIMP TOAST & PORK BELLY	17
Shrimp layered pullman bread, slow-cooked pork belly, housemade kimchi, citrus mostarda	
CHOPHOUSE BURGER	22
8 oz. short rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries	
MUSSELS AND CLAMS WITH LINGUINI	15/27
lamb sausage, white wine, butter & chives	
CRABCAKE SANDWICH	25
LTO, brioche bun, tartar sauce, french fries	
CLASSIC STEAK FRITES	35
8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens	