COLESVILLE CRUSHES

BLUEBERRY-THYME GIN SOUR

Barr Hill Gin, blueberry puree, thyme, lemon, thyme simple syrup, soda, crushed ice **-10-**

RANCH WATER

Lunazul Tequila, lime juice, sparkling water, Lillet rose, smoked jalapeno simple syrup, crushed ice

CHERRY {LOVE} BOMB

McClintock Bourbon, dark cherry puree, lemon, mint simple syrup, crushed ice

-10-

CLASSIC COCKTAILS

MARTINI, MANHATTAN, HIGHBALL
OLD FASHIONED, MARGARITA, APEROL SPRITZ
-9-

BCCR

STELLA ARTOIS, BELL'S TWO HEARTED IPA

AMSTEL LIGHT, HEINEKEN 0.0 NON-ALCOHOLIC,

SPECIAL EFFECTS HOPPY AMBER NON-ALCOHOLIC

-5-

WINE

RED, WHITE, SPARKLING

BY THE GLASS / BY THE BOTTLE

-9-

-35-

J. HOLLINGER'S

ALL-NIGHT HAPPY HOUR

Only in the bar area. Dine-in only.

TUES - SUN: 4 p.m. - close.

\$1 OYSTERS

multiples of six



PEEL-AND-EAT OLD BAY SPICED SHRIMP
- 1/2 lb. for 10 // 1 lb. for 18 -

BRUSCHETTA

on grilled sourdough

tomato/basil/mozzarella

grilled eggplant & summer squash & goat cheese olive tapenade & feta

all of the same topping or the sampler (1 of each)

-three for 8-

JUMBO SHRIMP COCKTAIL

three jumbo shrimp, smoked cocktail sauce, lemon

SNOW CRAB LEG CLUSTERS

steamed, served with Old Bay butter & lemon
- 1 for \$15 // 2 for \$25 // 4 for \$40 -

CEVICHE

guacamole, plantain chips

24-MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini -9-

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles
-10-

CRABCAKE BITES

old bay, tartar sauce

LAMB MEATBALLS

moroccan spices, tomato sauce, tzatziki sauce

HOUSE CUT FRIES

double fried, espelette mayo

MAC & CHEESE

three cheese blend, toasted breadcrumbs

-9-

add crab +6, add pork belly +5