

HAPPY HOUR MENU

Mon - Fri | 4 - 7 pm

GALLERY COLLECTION COCKTAILS - \$7

The Three Graces
Man At The Crossroads
Fruit Of The Earth
Picante

MINITINIS YOUR WAY - \$5

Cosmopolitan • Modern Vesper
Dry Martini • Dirty Martini
Lychee Martini • Espresso Martini

COCKTAIL CART SERVICE - \$95

(Serves up to 6 | Select one)

OLD FASHIONED

Classic Old Fashioned

Berni Flat Bread

Ribeye, red sauce, mushroom,
chimichurri drizzle

Amarena Gelato

3 scoops of Amarena cherry gelato

DIRTY MARTINI

Classic Dirty Martini

The Trio

Warm olives, toasted nuts & chips

Caviar Gelato

3 scoops of crème fraiche gelato,
paddlefish caviar, extra virgin olive oil

WINE & BUBBLES

Red Wine \$10 Glass / \$30 Bottle

Banshee Pinot Noir 2021
Harvey & Harriet Red Blend 2021
Serial Cabernet Sauvignon 2020

Bubble & Whites \$10 Glass / \$30 Bottle

Blanchard Perez Cava-Spain
Dashwood Sauv Blanc 2023
La Scolca Gavi White Label 2023

SMALL BITES

Cauliflower Crust Flatbreads - \$10

O'Keefe

Sugo rosa, arugula, mushroom, red onion,
red pepper, heirloom tomatoes

Da Vinci

Shrimp, white sauce, heirloom tomatoes

Berni

Ribeye, red sauce, mushroom,
chimichurri drizzle

Frida

Mexican chorizo, white sauce, white onion,
cilantro, avocado-poblano drizzle

Renoir

Crème de brie, pomegranates, pistachio crumble,
hot honey drizzle, microgreens



At Cost Caviar - \$47

Kaluga Caviar served with blinis
and accoutrements

East Coast Oysters - \$2

(Minimum of 6)

*All transactions are subject to a 20% service charge.

*A 5% Venue fee may be applied.

Allergen notice: Food & Beverages prepared here may contain
or come into contact with milk, peanuts, and tree nuts.