



SANTÉ

HAPPY HOUR MENU

Mon - Fri | 4 - 7 pm

COCKTAILS - \$7

Picante | The Kiss | Fruit Of The Earth
Man At The Crossroads

MINITINIS YOUR WAY - \$5

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

WINE & BUBBLES

\$10 GLASS • \$30 BOTTLE

REDS

Banshee Pinot Noir
Franciscan Cabernet Sauvignon

BUBBLY & ROSE

La Marca Prosecco
Miraval Rose

WHITES

Dashwood Sauvignon Blanc
La Scolca Gavi White Label
J Vineyards Pinot Gris

SMALL BITES

The Trio - \$9

Warm olives, roasted nuts & chips

The Mezze Experience - \$14

Pita crisps served with hummus & squash tahini, with fresh, celery, carrots and cauliflower.

Guacamole Chips & Dip - \$15

Avocado mousse topped with Boursin cheese, citrus, tomatos, cilantro, pomegranate, caviar, & tortilla chips.

Chick'n Chive Roll - \$16

Fresh tarragon-herbed chicken with peppers & celery, tucked into a brioche roll with crispy potatoes.

Petite Meat & Cheese Board - \$28

A variety of chef curated meats (beef/pork) & cheeses served with crisps & sweets.

CAULIFLOWER CRUST FLATBREADS - \$7

O'Keefe

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

Da Vinci

Shrimp, white sauce, heirloom tomatoes.

Berni

Filet, red sauce, mushroom, chimichurri drizzle.

Frida

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

Raphael

Classic pepperoni with red sauce, topped with microgreens.

PEARLS & SHELLS

At Cost Caviar - \$47

Kaluga Caviar served with blinis and accoutrements

East Coast Oysters - \$3

(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, & tree nuts.