

# HAPPY HOUR MENU

COCKTAILS, WINE & SMALL BITES

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

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

## COCKTAIL CART SERVICE - \$95

*(Serves up to 6 guests, select one)*

### OLD FASHIONED

Classic Old Fashioned Cocktail

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  
Serial Cabernet Sauvignon 2020  
Harvey & Harriet Red Blend 2021

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)*