

CURTAIN CALL

HAPPY HOUR

TUESDAY - SUNDAY
4-7PM

\$6 SMALL PLATES

\$6 DRAFT BEER \$7 WINE

\$8 FEATURED COCKTAILS



COFFEE
BY DAY
COCKTAILS
BY NIGHT

HAPPY HOUR MENU

TUESDAY - SUNDAY 4-7PM

BEER

\$6 DRAFT BEERS

DOCK STREET FUTURO ITALIAN PILSNER
DOCK STREET PARLEY HAZY IPA
DOCK STREET DOCK STREET MAN FULL OF TROUBLE PORTER
ORIGINAL SIN CIDER

SPECIALTY COCKTAILS

\$8 SPECIALTY COCKTAILS

ANCHO MULE
MAPLE OLD FASHIONED
PLUM-GINGER GIN SOUR
SPICED PEAR WINTER CRUSH

WINE

\$7 5oz WINE POURS

HOUSE RED, HOUSE WHITE & HOUSE SPARKLING

SMALL PLATES

\$6 FEATURED SMALL PLATES

NUTS & OLIVES (V)
DEVILED EGGS (GF)
FRIED RICOTTA (V)
WHIPPED HUMMUS (VE)
MORTADELLA TOAST

SOFT DRINK

\$4 FEATURED SOFT DRINK

FEVER TREE SPARKLING LEMONADE



SMALL PLATES

NUTS & OLIVES (V) \$8

DEVILED EGGS (GF) \$14

Benton's Ham, Chili Spice

SHRIMP COCKTAIL (GF) \$21

Marie Sauce, Lemon

3 CHEESES \$19

Upstate Cheeses, Compote, Crackers & Breads

FRIED RICOTTA (V) \$13

Herb Mayonnaise, Parmesan

MORTADELLA TOAST \$15

Brussel Sprouts, Pistachio

SPICY CRAB TOAST \$19

Chili Mayonnaise, Pickled Grape

WHIPPED HUMMUS (VE) \$16

Crudit , Crackers

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

SPECIALTY COCKTAILS



ANCHO MULE \$17

*Tequila, Ancho
Reyes, Lime, Ginger
Beer, Tajin*



MAPLE OLD FASHIONED \$17

*Bourbon, Maple,
Bitters*



PLUM-GINGER GIN SOUR \$16

*Gin, Lemon, Plum
Ginger Syrup*



SPICED PEAR WINTER CRUSH \$16

*Vodka, Amaretto,
Pear, Spices*

WINES BY THE GLASS

SPARKLING

PROSECCO

Brilla, Veneto, Italy NV

5oz

8oz

btl

\$12

\$17

\$45

PROSECCO ROSÉ

Brilla, Veneto, Italy NV

\$14

\$18

\$55

CHAMPAGNE

Lanson, France, Brut, NV

\$27

\$85

LAMBRUSCO

Vai, Italy, Emilia-Romagna, NV

\$13

\$16

\$50

WHITE

NICOLAS, SAUVIGNON BLANC

\$10

\$14

\$40

THE CHAMPION, SAUVIGNON BLANC

\$12

\$16

\$45

LA CHEVALIERE CHARDONNAY

\$12

\$15

\$50

ELIZABETH ROSE CHARDONNAY, CALIFORNIA

\$15

\$19

\$55

ACROBAT PINOT GRIS, OREGON

\$12

\$15

\$55

RED

MORANDE PINOT NOIR

\$10

\$14

\$40

CLINE PINOT NOIR

\$14

\$18

\$50

CAYMUS CABERNET SAUVIGNON

\$12

\$15

\$50

AIMÉ ARNOUX CÔTES DU RHÔNE

\$15

\$19

\$60

BLACK STALLION CABERNET SAUVIGNON

\$19

\$24

\$85

BEER

DOCK STREET FUTURO ITALIAN PILSNER \$10
4.8% ABV

DOCK STREET PARLEY HAZY IPA \$11
7% ABV

DOCK STREET MAN FULL OF TROUBLE PORTER \$12
5.2 % ABV

ORIGINAL SIN CIDER \$12
6% ABV

SOFT DRINKS

FEVER TREE
SPARKLING GRAPEFRUIT \$6

FEVER TREE
SPARKLING LEMONADE \$6

COKE 8OZ \$5

DIET COKE 8OZ \$5

SPRITE 8OZ \$5

SPIRITS

VODKA

LUKSOSOWA	13
TITO'S	14
STATESIDE	14
KETEL ONE	15
GREY GOOSE	17

GIN

NEW AMSTERDAM	13
BOMBAY	14
ROKU	15
NORDES	16
HENDRICK'S	16
SIPSMITH	17

TEQUILA

CORAZON BLANCO	14
MILAGRO BLANCO	15
MILAGRO REPOSADO	16
CASAMIGOS BLANCO	17
CASAMIGOS REPOSADO	18
CASAMIGOS ANJEO	23

MEZCAL

VIDA	17
MONTE ALBAN	15

RUM

SAILOR JERRY'S	10
BACARDI	12
GOSLINGS	12
ZACAPA	23
	16

WHISKEY/SCOTCH/RYE

REDEMPTION	14
BULLEIT	14
JAMESON	14
TULLAMORE DEW	14
MAKER'S MARK	15
BUFFALO TRACE	15
BASIL HAYDEN	17
BULLEIT 10Y	20

RYE

GEORGE DICKEL \$14	
RITTENHOUSE \$14	
BULLEIT \$15	
MICHTER'S \$15	

COGNAC/BRANDY

HENNESSY	16
DUSSE	16
B&B	16
REMY MARTIN VSOP	17
REMY MARTIN VSOP	18

SCOTCH

JOHNNY WALKER RED	16
JOHNNY WALKER BLACK	18
LAPHROAIG	17
GLENFIDDICH	21
GLENLIVET	21



See what's happening
at Ensemble Arts

MANAGED BY RHC