



HAPPY HOUR!

MONDAY - FRIDAY 5-6:30

• SANTÉ / PROOST •

\$5 DRAFT BEER

ALLAGASH / WHITE
WITBIER • 5.1% • MAINE/USA • 42° • 13OZ

HILL FARMSTEAD / ARTHUR
MIXED FERMENTATION ALE • 6% • VERMONT/USA • 48° • 13OZ

THE VEIL / MELANCHOLIA
SAISON • 6.0% • VIRGINIA/USA • 48° • 13OZ

DE RANKE / XX BITTER
BLOND ALE • 6.2% • HAINAUT/BELGIUM • 48° • 13OZ

• • •

\$5 WINE BY THE GLASS

BUBBLES

CHARDONNAY

ROSÉ

RED BLEND

• • •

\$5 SPIRITS

AMERICANO

BELGIAN SOUR

GETTING ALSACE-Y WITH EVERYONE

PASTIS SPRITZ

• • •

\$5 SNACKS

PETITE LOADED FRIES

ROASTED BEEF, MUSHROOM CREAM SAUCE, PARMESAN

BELGIAN MEATBALLS

WITBIER MUSTARD CREAM

BRUSSELS SPROUTS

BACON, PARMESAN, POMEGRANATE, KRIEK GASTRIQUE



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