



FOR THE TABLE 10

MARINATED OLIVES

\$10.00

Marinated, parsley, lemon

FRIES

\$10.00

Chicken salt, ketchup

TRUFFLE FRIES

\$14.00

Truffle oil, green parmesan, fried parsley, herb aioli

RICOTTA BRUSCHETTA

\$14.00

Ricotta, cream cheese, feta whip, basil

HUMMUS & CRUDITE

\$14.00

Hummus, marinated feta, chimichurri, seasonal vegetables

KUNG PAO CAULIFLOWER

\$14.00

Scallions, chili, herbs, kung pao sauce, chimichurri

THAI SPICED CALAMARI

\$16.00

Laab-namtok, chili, cilantro, lemon, miso ranch

K.F.C

\$14.00

Korean-fried chicken bites, gouchujang, cilantro, special sauce

BEEF SLIDERS

\$18.00

Two oversized sliders w cheddar cheese, miso onions, baby gem lettuce, dill pickle, special sauce

FRIED CHICKEN SLIDERS

\$18.00

Two oversized sliders with baby gem lettuce, dill pickles, miso ranch

SKEWERS 3

KANGAROO

\$15.00

Herb tahini, pickled onions, cilantro, crispy shallots

STEAK FRITES

\$15.00

Chimichurri, match stick fries

SHRIMP

\$15.00

Old bay, togarashi mayo, cilantro, lime

SEASONAL 6

LITTLE DEATH	\$18.00
lo-fi gentian amaro, peach, cucumber, ginger, lemon, prosecco	
BELAFONTE	\$18.00
union mezcal joven, probitas rum blend, banana, lemon, mole bitters	
MERGERS & ACQUISITIONS	\$18.00
bulleit rye, suze aperitif, cocchi americano, orange & peychaud's bitters	
RUM & COKE OLD FASHIONED	\$18.00
diplomatico reserva, coca-cola syrup, angostura, hint of lime	
PISCO POWER	\$18.00
la caravedo pisco, salers aperitif, pimento, orgeat, lemon, egg white	
SWORD ART	\$18.00
suntory toki japanese whisky, yuzu sake, lemon-champagne shrub, club soda	
HOUSE 6	
AUSSIE SPRITZ	\$18.00
house "aperol" blend, blood orange, thyme, pimm's, strawberry, prosecco	
BLOOD ORANGE MULE	\$18.00
albany NY vodka, don q naranja, blood orange, lime, ginger, white peppercorn, club soda	
WATERMELON MINT COLLINS	\$18.00
don q cristal, watermelon, shiso, lemon, club soda	
GARDEN SOIREE	\$18.00
ford's gin, tequila, cucumber, basil, maraschino liqueur, lemon	
SOMETHING SPICY W/ TEQUILA	\$18.00
campo bravo blanco tequila, rhubarb, pineapple, lime, habanero	
KANGAROO PUNCH	\$18.00
lambrusco, cognac, clavados, orange curaçao. seasonal berries, lemon, nutmeg	
CLASSIC 6	
TIL DEATH DO US TART	\$18.00
ford's gin, pamplemousse, grapefruit bitters, lemon, prosecco	
BITTER GIUSEPPE	\$18.00
cynar artichoke liqueur, sweet vermouth, lemon, pinch of salt	
THAT'S A-MORA!	\$18.00
don q cristal, italian dry vermouth, blackberry, mint, lime	
TUXEDO	\$18.00
ford's gin, fino sherry, maraschino liqueur, absinthe, orange bitters	

MONTE CARLO

\$18.00

old forester bourbon, benedictine, angostura bitters

COLD BREWTINI

\$18.00

albany NY vodka, mr. black coffee liqueur, creme de banane, cold brew

BUBBLES 3

INDIGENOUS BRUT PROSECCO

Glera Veneto, Italy

ROCHER DES VIOLETTES "PET-NAT"

Chenin Blanc Loire, France

JACQUART BRUT ROSE

Pinot Noir Champagne, France

WHITE 3

ISABEL ESTATE

Sauvignon Blanc Marlborough, New Zealand

SECKINGER

Gewürtzaminer Reislung Pfalz, Germany

SEGHESIO

Chardonnay Napa Valley, California

RED 3

FOLK MACHINE

Pinot Noir Central Coast, California

CALX

Primitivo Puglia, Italy

DOMAINE DU MOULIN

Syrah Southwest, France

SKIN CONTACT 2

HAMPTON WATER (ROSE)

Grenache Blend Languedoc, France

CAMURRIA (ORANGE)

Grillo IGP, Terre Siciliane

BEER 3

KRONENBOURG 1664 LAGER **\$10.00**

Strasbourg, France

REISDORF KOLSCH **\$10.00**

Cologne, Germany

FIVE BOROUGHS "GRIDLOCK" IPA **\$10.00**

Brooklyn, NY

\$12 HH COCKTAILS 6

SWEET TART **\$12.00**

apple bourbon, cranberry, orange curaçao, lemon

AUSSIE SPRITZ **\$12.00**

house "aperol blend", blood orange, thyme, pimm's, strawberry, prosecco

BLOOD ORANGE MULE **\$12.00**

albany NY vodka, don q naranja, blood orange, lime, ginger, white peppercorn, club soda

OLD FASHIONED **\$12.00**

bourbon, angostura bitters, demerara

MANHATTAN **\$12.00**

bourbon, sweet vermouth, angostura bitters

NEGRONI **\$12.00**

gin, sweet vermouth, campari

HH BEER & WINE 4

KRONENBOURG 1664 **\$8.00**

Lager. Strasbourg, France

INDIGENOUS **AVAILABLE OPTIONS**

Prosecco Brut. Veneto, Italy

\$10.00

Mimosa: \$1.00

LAMBRUSCO **\$10.00**

Sparkling Red. Scandiano, Italy

DAILY RED/WHITE **\$12.00**

Ask your server

HH BITES 3

HUMMUS & CRUDITE **\$12.00**

feta, chimichurri, seasonal veggies

SPICY CHICKEN WINGS **\$12.00**

drowned in isla's famous chili sauce

HOUSE FRIES

\$8.00

chicken salt, ketchup