

1911



2019

SOCIAL HOUR FOOD

3-5 P.M. MONDAY - FRIDAY

SMALL BITES

\$5 Nickel Nuts
Mixed Spices

\$6 Country Fries
Chicken Powder + Buttermilk + Fancy Sauce

LARGE PLATES

\$10 The Nickel Salad
One Town Farms Greens + Red Onion + Radish + Bleu Cheese +
Red Wine Vinaigrette

\$12 Heirloom Caprese Salad
Burrata + Port Wine Gastrique + Basil

\$11 Pulled Pork Sliders
(3) Kansas City BBQ

\$11 Rhubarb Gazpacho
Strawberry + Basil + Strawberry Gastrique

\$13 Nickel Burger*
Angus Beef + Cheddar + L.T.O.P. + Fancy Sauce + Sesame Bun

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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SOCIAL HOUR DRINKS

3-5 P.M. IN THE BARREL BAR

\$5 GLASS WINE

SPARKLING

Artelatino • Cava, Spain

ROSÉ

Wine by Joe • Rosé of Pinot Noir, Oregon

WHITE

Stemmari • Pinot Grigio, Italy

RED

La Fleur Belle Vigne • Grenache, France

\$6 WELL DRINKS

\$8 HAPPY HOUR COCKTAILS

Vieux Carre

Barrel-Aged Rittenhouse Rye + Torres 10 YR Imperial Brandy
Benedictine + Peychaud's Bitters

Aperol Spritz

Aperol + Absolut Mandrin + Sparkling Wine + Orange Bitters

\$3 BEER CAN

Pabst Blue Ribbon 16 OZ

\$5 18 OZ DRAFT

Pug Ryan's Pilsner • New Terrain 'Suntrip' Belgian Wit • Renegade
'Redacted' Rye IPA • Telluride 'Facedown' Nitro Brown-Ale

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