

Level

a small plates lounge

happy hour at the bar mon-fri 430-7pm
cocktails are \$6 (except where noted)
small plates are \$5 or \$6 1.21.12

shooters. punches. sangria's.

oyster shooter, a annapolis tradition, spicy mary mix, smoked herradura tequila shot & beer, milagro silver tequila w/green 'sangrita' & modela can
west side punch bowl (serves 4-6) apple jack brandy, old tom gin, cider, lemon, earl grey tea 24
fall sangria (serves 4-6) cranberries, blood orange, red wine, clove syrup, spices, swedish herb 20

twisted. classics.

bloody mary, jalapeno-plymouth gin or bacon-square one vodka, spicy bloody mary mix
baked apple pisco sour, macchu pisco, lime, brown sugar, egg white, baked apple bitters
moscow mule, finlandia vodka, house made ginger, fresh lime, copper mug
pomegranate caipirinha, cuca fresco gold, fresh pomegranate, fresh lime, cane sugar, lime foam
last word, beefeater gin, green chartreuse, luxardo maraschino, fresh lime, strictly classic!
maniac, manhattan meets sazerac! Jim beam rye, lillet rouge, grand marnier, 2 bitters, absinthe
frizzante kiss, negroni syrup- reduction of gin, campari, sweet vermouth, filled with prosecco

original creations.

house made tonic & gin, original outlaw brown tonic, hendrick's gin, fresh lime
italian porn star, house made nocino walnut liqueur, XXX whiskey, cynar artichoke liqueur, orange
spicy davis, chairmans spiced rum, st. germain, oj, brown sugar, apple bitters, sweet lime foam
bourbonapolis, woodford reserve bourbon, st. germain elderflower, pumpkin puree, lemon 10*
tru outlaw, tru gin, citry orange liqueur, lavender bitters, lemon sour, lavender sprig
smoked margarita, hickory & lavender smoked herradura, fresh lime, agave, smoked salt

happy hour plates.

house pickled seasonal vegetables turnips, green garlic, spicy cucumber GF 5
hummus dip chardonnay poached cranberry, agave, grilled flatbread 6
chorizo dip house made chorizo, roasted red peppers, parmesan, scallions 8
grilled calamari fresh lemon juice, olive oil, sea salt, crispy capers GF 5
grilled japanese eggplant feta, olive oil, lemon, tea smoked salt GF 5
gnocchi caramelized onion soubise, thyme, red chili flakes 5
hand cut fries rosemary & fresh garlic. no ketchup necessary! 5
cheesy pizza olive oil, garlic, feta, mozzarella, parmesan, fresh basil 6
cuban pork spring rolls braised pork, pickle, shallot, dijon, habanero sweet sauce 6
brussel sprouts "edamame", micro cilantro, sesame dipping sauce 5
sautéed sweet potato, house cured pancetta, garlic, rosemary, sage GF 5

* support 'Annapolis Finest Under 40' nominee john hogan, by purchasing the bourbonapolis cocktail. 20% of each drink goes directly towards his fundraising goal to benefit Cystic Fibrosis Foundation.