

## Happy Hours "Apéro Chic"

Monday to Friday - 5pm to 7pm

Ask your server about the cocktail of the week - 7

Rooftop Garden - 9 | Happy Hour - 7

Bluecoat American Dry Gin, Honey Basil Syrup, Carpano Bianco, Lemon Juice

Elixir - 11 | Happy Hour - 8

Penn 1681 Vodka, lavender Syrup, Lemon Juice

Martínez - 12 | Happy Hour - 9

Bluecoat Barrel Finish Gin, Sweet Vermouth, Luxardo Maraschino, bitter

Bees Knees - 11 | Happy Hour - 7

Bluecoat American Dry Gin, Lemon Juice, Honey

The Magnifique - 9

Penn 1681 Vodka, St Germain, Lemon Juice, Soda Water

Iced NY Coffee - 10

Widow Jane Bourbon, Frangelico, Vanilla Syrup, Coffee

Sansom St Spritz - 8 | Pitcher - 32

Bluecoat American Dry Gin, fresh Orange Juice, Aperol, Soda Water

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Happy Hour Wine - 7

Happy Hour Draft Beer (Yuengling) - 5

### Sparkling

Avissi Prosecco, Italy - 12

Poema Cava Rosé, Spain - 13

### White

Dona Sol Chardonnay, California - 9

Caposaldo Pinot Grigio, Italy - 13

Galerna Verdejo, Spain - 11

### Rosé

Côtes du Luberon, Val Joanis, France - 13

### Red

Dona Sol Cabernet Sauvignon, California - 9

Proximo Tempranillo, Spain - 11

Château Bellevue Bordeaux, France - 14

### Bottle

Corona - 7

Coors Light - 5

Lagunitas IPA - 7

### Draft

Stacey's Mom IPA - 8

Yards Pale Ale - 8

Stella Artois - 8

## Beer & Wine

## Philly's Favorites

	Reg. Hour	Happy Hour
○ Cheese Steak Spring Roll, Chipotle BBQ, Garlic Aioli	12	7
○ Mushroom Flatbread Reggiano, Arugula, Truffle Oil	13	7
○ Hand Cut Fries, Truffle Oil, Shaved Parmesan	9	5
○ Roasted Garlic Hummus, Pita Bread, Lavash, Crudité	11	6

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*2 for 15 or 3 for 23*  
*of any of the South of France Specialties*

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*South of France "From the Sea" (each) - 10*

Brandade, Chorizo, Espelette  
 Charred Octopus, Preserved Lemon, Chilies, Pea Shoots  
 Scallop, Spicy Piperade  
 Snapper Crudo, Mango, Lavash

*South of France "From the Land" (each) - 9*

Iberico Pork Slider, Pretzel Roll  
 Buñuelo, Manchego, Bayonne Ham  
 Seared Foie Gras, Strawberries, Balsamic  
 Short Rib, Pepper, Orange Jam

*South of France "From the garden" (each) - 8*

Smoked Beets, Goat Cheese, Pickle Shallots  
 Grilled Asparagus, Naked Tomatoes, Reggiano Cheese, Pea Tendrils  
 Braised Pepper, Garlic, Ossau Iraty, Baguette  
 Pea Tendrils, Kiwi, Cucumber, Avocado, Pistachios. Kiwi-Chili Vinaigrette

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.