



# HAPPY HOUR

4:00 - 7:00 DAILY



louiesmodern



## SMALL PLATES | 7

- KOREAN BBQ CHICKEN WINGS honey, soy & apple cider vinegar
- SPRING PEA ARANCINE fresh mozzarella, local cherry tomatoes, pistou
- KALE CAESAR lemon, parmesan, pickled onion
- NORTH PALM SALAD baby gem lettuce, grapefruit vinaigrette, humboldt-fog blue cheese
- WHIPPED SHEEP'S MILK RICOTTA citrus aioli, celery root & granny smith apple salad
- JUMBO LUMP CRAB CAKE crispy chickpeas, finger peppers, parsley, smoked paprika aioli
- BLACK AND BLUE PIZZETTA roasted shortrib, maytag bleu cheese, dates, red onion, truffle oil
- MIDDLE-TERANEAN MEZE PLATTER hummus, baba ghanoush, olives, feta, breads
- FIRE-ROASTED CAULIFLOWER FLATBREAD truffle crema, asiago cheese, gremolata
- CRISP FRIED OYSTERS asian vegetable slaw, garlic-anchovy aioli

## DRAFT BEERS | 4

- Yuengeling Lager (Pennsylvania, 5%)
- Kona 'Longboard' Island Lager (HI, 4.6%)
- Motorworks Indy IPA
- American IPA (Bradenton, FL 6.4%)

## WOODBRIIDGE WINES | 5

- CHARDONNAY
- PINOT GRIGIO
- CABERNET
- MERLOT
- PINOT NOIR

## MIXED DRINKS | 6

- Skyy Vodka, Bacardi Silver Rum, Four Roses Yellow Label Bourbon, Brokers London Gin, Oak & Palm Spiced Rum, Altos Silver Tequila, Altos Reposado Tequila, Dewars White Label Blended Scotch

## SPECIALTY COCKTAILS | 7

Hand-crafted cocktails are made from scratch. Please allow more time for their preparation.

- THE ERNEST Papas Pilar Dark Rum, Lime, Grapefruit, Luxardo Maraschino Liqueur
- THAI PINEAPPLE Suerte Blanco Tequila, Thai Basil, Fresh Pineapple
- OUR OLD FASHIONED Redemption Bourbon, House Demerara, Bitters
- OUR MANHATTAN Redemption Bourbon, Carpano Antica Vermouth, Bitters
- OUR MARTINEZ Hayman's Old Tom Gin, Cocchi Sweet Vermouth, Boker's bitters
- THE NORTH PALM Four Roses Bourbon, Lazzaroni Amaretto, Blood Orange, Cedar Smoked Glass
- FOUNTAIN OF YOUTH Bulldog Gin, Pressed Cucumber Juice, Mint, Rose Water, Lime, Crushed Ice
- WATERMELON FROSE Meiomi Rose Wine, Skyy Watermelon Vodka, St. Elder Elderflower Liqueur, Strawberries

## TABLESIDE 'CITYWIDE' SPECIAL: \$5 BEER & BOOZE

- Can of Narragansett and shot of Fernet-Branca Amaro
  - Can of Tecate and shot of Altos de Plata Tequila
  - Bottle of Michelob Ultra and shot of Bulleit Bourbon
- 1 per guest per visit. Always available

Certain health risks may be associated with eating raw or under cooked seafood and meats. 20% Gratuity will be added to parties of 8 or more. Gluten Free: Many of our menu items are or can be made gluten free, please ask your server for details.