

THE HAPPIEST OF HOURS

Available Monday-Friday 3:30pm - 6:30pm

EXCLUDING HOLIDAYS

COCKTAILS - \$8

OLD FASHIONED

old forester bourbon or brugal 1888 rum

CLASSIC DAIQUIRI

bacardi superior

SPANISH GIN & TONIC

bombay dry gin

GOLD RUSH

redemption high rye, lemon, honey

MICHELADA

homemade michelada mix, monopolio lager beer

SONO FIERO SPRITZ

martini & rossi fiero, fever tree grapefruit soda

KIEV MULE

wodka vodka, lime, fever tree ginger beer

SANGRIA

red wine, chinola passionfruit liqueur, orange liqueur,
hibiscus

FROZEN - \$7

FROSE

MARGARITA

PIÑA COLADA

STRAIGHT - \$7

OLD FORESTER BOURBON

CAZADORES BLANCO TEQUILA

VERDE MEZCAL

BACARDI SUPERIOR RUM

BOMBAY DRY GIN

WODKA VODKA

FERNET BRANCA

BEERS - \$5

WYNWOOD BREWERY

La Rubia - BLONDE

THE TANK BREWERY

El Farito - IPA

TRIPPING ANIMALS BREWERY

LIMONDA ROSADA - SOUR

VEZA SUR

Spanglish - LAGER

WINE BY THE GLASS - \$7

CAVA

BLANCHARD PEREZ - NV Penedes, Spain

ROSE BLEND

DOMAINE LAFAGE – 2021 Cotes du Roussillon, France

VERDEJO

MARQUES DE RISCAL – 2021 Rueda, Spain

TEMPRANILLO

MARQUES DE RISCAL 'ARIENZO' - 2018 Rioja, Spain

FOOD MENU

LE CHICK STREET CORN

truffle aioli, cotija cheese, togarashi.

\$7

TRUFFLED DEVEILED EGGS

creamy truffled egg yolk, shaved truffle, smoked paprika.

\$9

CRISPY GREEN FALAFEL

served over silky smooth hummus.

\$9

FRIED CHICKEN

crispy buttermilk fried chicken thigh, spicy maple syrup, homemade ranch sauce.

\$12

TUNA TARTARE

sweet soy Vinaigrette with light sesame oil. tuna has scallions, cucumbers, avocado pureè finished with a lemon zest served with malanga chips.

\$12

ROYALE WITH CHEESE

dry-aged brisket 3oz double patties, cheddar, tomato, lettuce, house pickles, secret sauce on brioche bun.

\$12

FRIED CHICKEN BUN

crispy buttermilk fried chicken, bib lettuce, house pickles, homemade ranch and swiss cheese on brioche bun.

\$12

ADD-ONS

SKIN ON FRIES

\$3

SPICED SWEET POTATO FRIES

\$3

COLESLAW

\$3

CONTACT

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