

## BAR SNACKS

### Rosemary Fries

Sea Salt, Bearnaise Sauce

9

### Westholme Wagyu Tartare

Horseradish, Chive

12

### Alaskan King Crab Roll

Lemon Aioli, Toasted Brioche

17

### Roasted Bone Marrow

Artisian Sourdough, Herb Oil

15

### The 'Tini Tower

Two Martinis, Alaskan King Crab Legs,

Lobster, Oysters, Prawn

120

## BEER

5

Bud Light - Lager, 12oz

Stella Artois - Pilsner, 12oz

## *Signature* COCKTAILS

10

### Classic Martinis

Dirty | Espresso | Lemon Drop

### Aperol Spritz

Giuliana Prosecco, Orange

### Old Fashioned

Sazerac Rye, Demerara, Angostura

### G&T

Hendrick's Gin, Elderflower, Cucumber,

Lime, Q Elderflower Tonic

## WINE BY THE GLASS

10

### SPARKLING

Prosecco - Giuliana, Extra Dry, NV

### WHITE

Pinot Grigio - Artiglio Bianco, Friuli Grave, '20

Sauvignon Blanc - Auntsfield, "S. V.", Marlborough, '21

### RED

Pinot Noir - Three Kings, Edna Valley, '21

Malbec - DiamAndes, "Perlita", Uco Valley, '19

# RPM

## STEAK

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

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## PROPER BAR

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# HAPPY HOUR

Weekdays | 4:00 pm - 5:30 pm

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