

Tuesday, Thursday, Friday, 3-6pm Wednesday All Day

Marcona Almonds 5 (**√**) Tajin & Sea Salt

Marinated Olives 5 (V) Garlic, Thyme, & Rosemary

Oysters Stowe 4 each



Baked with Cranberry Mushroom Stuffing Herb Butter, & Grated Parmesan

Berbere Cauliflower 10 (V)

Shrimp Skewers 11

Hummus, Toum, & Pomegranate

4 pieces per order Harissa Aioli & Micro Greens

Potatoes Romesco 10 (V)

Green Goddess

Crab Cake Latke 12 each



Pumpkin Puree, Walnut Cream, with Fennel & Arugula Salad

The Parlour's Flatbread 10 ()

Mushrooms, Squash, Romesco, & Goat Cheese











Featuring selections from:

Dead Language Beer Project **New Park Brewing** Lasting Brass Brewing Co.



Wild Moon Sage, Four Roses Bourbon, & Apple Cider

Sugar Plum Fairy 10

Wild Moon Rose, Plum, Ginger Ale, Lemon, & Cinnamon Sugar

Fezziwig's Punch 15

Wild Moon Chai Spice, Wild Moon Cranberry, HFC Vodka, Orange, Lemon, & Cinnamon

Tiny Tim's Tipple (nonalcoholic) 10

Cranberry, Herbal Tea, Chai Oxymel, Orange, & Cinnamon

Pratt Street Sip & Shop Special! Yuletide Moon 10 Served Warm or Cold Wild Moon Cranberry, Apple Cider, & Lemon

ADDITIONAL HAPPY HOUR SPECIALS

Available Tuesday, Thursday, Friday, 3-6pm Wednesday All Day

Featured Libation 9

A rotation of familiar favorites & experimental curiosities

25% Off Wines by the Glass 6oz or 9oz

See Full Drink List **For Selection**





Featured Libations

Midnight Brew

Wild Moon Roasted Dandelion Root, Reposado Tequila, Cold Brew Coffee, Licor 43, & Orange Bitters

Coffee Negroni

HFC Espresso Vodka, Wild Moon Birch, Amaro Montenegro, & Orange Bitters

Colonel Mustard

Wild Moon Roasted Dandelion Root, Mezcal, Reposado Tequila, Honey Dijon, & Lemon



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