

THE  
**CUT HOUR**  
AMERICAN CUT

**BY THE PIECE**

<b>CHILLED JUMBO SHRIMP</b>	<b>3</b>
<b>EAST AND WEST COAST OYSTERS</b>	<b>2</b>
<b>LUMP CRAB CAKE</b>	<b>4</b>
<b>DOUBLE SMOKED THICK CUT BACON</b>	<b>3</b>

**8**

**WHITE BEAN GRILL BREAD**, Arugula, Cherry Tomato, Agrumato

**DIRTY FRIES**, Bacon, Mama Lils Peppers, Parmesan

**10**

**CHILI CLAMS**, Sriracha Butter Emulsion, Texas Toast

**SEARED AHI TUNA**, Cucumber, Gochujang Aioli

**12**

**CRAB, SPINACH & ARTICHOKE DIP**, Grilled Pita

**BEEF BRISKET SLIDERS**, JD Onions, Creamy Horseradish

## AMERICAN CUT

### CUT HOUR COCKTAILS

<b>VODKA OR GIN YOUR WAY</b>	<b>\$9</b>
On the "Rock", Dirty, Soda or Juice	
<b>BEER OF THE DAY</b> , Draft or Bottle	<b>\$5</b>
<b>WINE OF THE DAY</b>	<b>\$8</b>
Sommelier's Selection of Red & White	

### SPECIALTY COCKTAILS

<b>MY COUSIN VINNY</b>	<b>\$18</b>
Makers Mark Bourbon, Carpano Antica, St. Germain, Campari, Fresh Sour, Orange Juice	
<b>MEXICAN RADIO</b>	<b>\$17</b>
Mezcal, Campari, Caprano Antica, Flamed Orange Twist	
<b>HEY JEALOUSY</b>	<b>\$16</b>
Hendricks Gin, Fresh Sour, Mint, Cucumber, Touch of Black Pepper	

#### **SMOKE ON THE WATER**

##### **SMOKED OLD FASHIONED**

Woodford Reserve, Orange Bitters, Cedar Smoke

**\$22**

<b>MARIA MARIA</b>	<b>\$17</b>
Patron Anejo, Avera, Honey Syrup, Jalapeño, Fever Tree Ginger Beer	
<b>RASPBERRY BERET</b>	<b>\$15</b>
Belvedere, Cointreau, Fresh Sour, Raspberry	
<b>VALERIE</b>	<b>\$16</b>
Ketel One Botanical Peach & Orange Blossom, Lillet Rose, Fleurs de Prairie Rose	
<b>BLACK HOLE SUN</b>	<b>\$16</b>
Mr. Fingers Alibi Gin, St. Germain, Cucumber Bitters, Activated Charcoal	