

THE SMITH

RESTAURANT & BAR

HAPPY HOUR

3pm - 7pm and late night

DRINKS

COCKTAILS

8

MIDTOWN MANHATTAN NO. 2

bourbon / amaro / walnut liqueur / spanish vermouth / house smith bitters / **ON TAP**

BARREL AGED DISTRICT NEGRONI

dc gin / dc aperitivo / dc vermouth / **ON TAP**

FRENCH 75 SLUSHIE

gin / prosecco / lemon

GINGER BEER

house-made ginger beer **ON TAP** / lime / your favorite spirit

MOSCOW MULE: vodka

DARK AND STORMY: rum

KENTUCKY BUCK: bourbon

AGAVE BUCK: tequila

SMOKY MULE: mezcal

WINE ON TAP

8

CHARDONNAY Hahn Family '17, Monterey, California

CABERNET SAUVIGNON Louis Martini '16, Sonoma, California

DRAFT BEER

5

SLYFOX PILSNER Pottstown, Pennsylvania

PORT CITY OPTIMAL WIT Alexandria, Virginia

CAPT LAWRENCE GRAPEFRUIT IPA Elmsford, New York

EVOLUTION LOT #3 IPA Salisbury, Maryland

BLACK HOG GRANOLA BROWN ALE Oxford, Connecticut

HELLBENDER RED LINE ALE District of Columbia

THE SMITH ALE Elmsford, New York

DOLLAR OYSTERS

SNACKS

HOT POTATO CHIPS blue cheese fondue 6

SPICED CHICHARRONES chili lime aioli 6

TOASTED SESAME HUMMUS spiced crackers 6

SHISHITO PEPPERS sea salt 6

PIZZA *grandma smitty's style* the sauce / the shroom / the clam 10

MAC + CHEESE skilled roasted 10

FRIES 6