SOCIAL HOUR
WEDNESDAY - SATURDAY
3PM – 6PM

STARTERS
WILD MUSHROOM SOUP 10
crème fraîche, croutons, chive oil
OYSTERS 3.00 EACH
traditional or composed
SHRIMP 12/21
chilled, rez spice, cocktail sauce, gringo blanco sauce
BENTON’S HAM 10/19
house biscuits, cherry-pepper jam, red eye aioli
GROUPER BITES 14
pickled red onion aioli, lemon
WHEN PIGS FLY 12
sweet soy glaze, sesame, asian slaw

SALADS
CHOPPED 9/13
radicchio, salumi, provolone, garbanzo beans, red onion, pepperoncini, red wine vinaigrette
BLUE CHEESE 9/13
little gem lettuce, blue cheese dressing, cherry tomato, cucumber, candied pecans, bacon

TO HOLD
THE REZ BURGER 17
cheddar, american, tomato, caramelized onion, magic sauce, served with fries
GRILLED CHICKEN SANDWICH 16
american, bacon, pepper jam, iceberg, garlic aioli, bruschetta bun, served with fries
LOBSTER ROLL 24
celery, cucumber, bruschetta, served with fries

COCKTAILS 9
KHALEESI
cucumber vodka, elderflower liqueur, pear nectar, sparkling wine
IMPROVED G&T
gin, elderflower, tonic water, b’lure ice
WHEN WE WERE YOUNG
house-made sangria blend, fresh fruit, wine
HOUSE OLD FASHIONED
premium blend of whiskies, bitters, orange peel
CHOCOLATE FOR DAYS
blend of white chocolate, hazelnut and vanilla liqueurs, frozen hot chocolate cube
RUM RUNNER
light rum, spiced rum, banana liqueur, tropical juice blend, grenadine
VANILLA PALOMA
tequila blanco, falernum, pink grapefruit, vanilla tincture

WINE BY THE GLASS 9
pinot grigio | wine stream | italy • tapped
chardonnay | wine stream | italy • tapped
sauvignon blanc | villa maria | marlborough, new zealand ’17
prosecco | wine stream | italy • tapped
merlot | obern | napa valley, california ’16
cabernet sauvignon | louis m. martini | california ’15

Must be at least 21 years old to consume alcohol. Tax & gratuity not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.