****

**Happy Hour**

**starters**

**SMOKED SALMON DIP**

served with house made potato chips…***8***

**WHIPPED GOAT CHEESE**

grilled farmhouse bread, honey & sea salt…***7.5***

**DRESSED UP TAVERN FRIES**

House-made rich and creamy Gorgonzola sauce…***6***

**CRISPY BRUSSELS SPROUTS**

fried capers, lemon aioli, & grated parmesan…***5.5***

**SKILLET CORNBREAD**

topped with honey butter…***6***

**FONTINA STUFFED PROSCIUTTO**

Prosciutto di Parma wrapped around soft Italian cheese topped w/ roasted peppers & balsamic reduction…***8.5***

**House Cocktails**

**NEW ENGLAND COLLINS**

Watershed Vodka & Watershed Guild Gin, blueberries, lavender & fresh lemon juice…***10***

**TIKI RUM PUNCH**

Cruzan Light Rum & Mount Gay Eclipse Rums, passion fruit puree, fresh orange & lime juices, Orgeat, & grenadine***…10***

**SCOTTISH TEA PARTY**

Botanist Gin, fresh ginger, fresh lime juice,

jasmine green tea & Angostura bitters***…10***

**THE WHITNEY PALOMA**

El Jimador Blanco Tequila, passionfruit puree,

fresh lime juice, & Owen’s grapefruit soda***…10***

**CARPE DIEM**

Woodford Reserve Bourbon, Cointreau, orgeat,

fresh pineapple, lemon & lime juices…***10***

**OLD FRIEND**

Watershed Bourbon, Aperol & Lillet Blanc***…10***

**A KILT IN THE QUARTER**

Johnnie Walker Black Scotch, Hennessy VS Cognac, orgeat, fresh lemon juice, orange & Angostura bitters***…10***

**A NEW YORK MINUTE**

Cazadores Reposado Tequila, Carpano Antico Vermouth, Luxardo, Angostura bitters***…8***

**SPICY MARGARITA**

Cantera Negro Reposado Tequila, Ancho Reyes Verde, Cointreau, fresh lime juice,

& hot honey simple syrup …***12***

**TWH BARREL AGED MANHATTAN**

Watershed Bourbon, Carpano Antico Vermouth, black cherry bitters with a Luxardo cherry ***… 12***

**TWH BARREL AGED NEGRONI**

Botanist Gin, Carpano Antica Vermouth, Campari***… 11***

**Tuesday-Friday 4-6pm**

**Available in the Tavern www.thewhitneyhouserestaurant.com**

****

**Happy Hour**

**starters**

**SMOKED SALMON DIP**

served with house made potato chips…***8***

**WHIPPED GOAT CHEESE**

grilled farmhouse bread, honey & sea salt…***7.5***

**DRESSED UP TAVERN FRIES**

House-made rich and creamy Gorgonzola sauce…***6***

**CRISPY BRUSSELS SPROUTS**

fried capers, lemon aioli, & grated parmesan…***5.5***

**SKILLET CORNBREAD**

topped with honey butter…***6***

**FONTINA STUFFED PROSCIUTTO**

Prosciutto di Parma wrapped around soft Italian cheese topped w/ roasted peppers & balsamic reduction…***8.5***

**House Cocktails**

**NEW ENGLAND COLLINS**

Watershed Vodka & Watershed Guild Gin, blueberries, lavender & fresh lemon juice…***10***

**TIKI RUM PUNCH**

Cruzan Light Rum & Mount Gay Eclipse Rums, passion fruit puree, fresh orange & lime juices, Orgeat, & grenadine***…10***

**SCOTTISH TEA PARTY**

Botanist Gin, fresh ginger, fresh lime juice,

jasmine green tea & Angostura bitters***…10***

**THE WHITNEY PALOMA**

El Jimador Blanco Tequila, passionfruit puree,

fresh lime juice, & Owen’s grapefruit soda***…10***

**CARPE DIEM**

Woodford Reserve Bourbon, Cointreau, orgeat,

fresh pineapple, lemon & lime juices…***10***

**OLD FRIEND**

Watershed Bourbon, Aperol & Lillet Blanc***…10***

**A KILT IN THE QUARTER**

Johnnie Walker Black Scotch, Hennessy VS Cognac, orgeat, fresh lemon juice, orange & Angostura bitters***…10***

**A NEW YORK MINUTE**

Cazadores Reposado Tequila, Carpano Antico Vermouth, Luxardo, Angostura bitters***…8***

**SPICY MARGARITA**

Cantera Negro Reposado Tequila, Ancho Reyes Verde, Cointreau, fresh lime juice,

& hot honey simple syrup …***12***

**TWH BARREL AGED MANHATTAN**

Watershed Bourbon, Carpano Antico Vermouth, black cherry bitters with a Luxardo cherry ***… 12***

**TWH BARREL AGED NEGRONI**

Botanist Gin, Carpano Antica Vermouth, Campari***… 11***

**Tuesday-Friday 4-6pm**

**Available in the Tavern www.thewhitneyhouserestaurant.com**

****

**Happy Hour**

**$3 Beers**

***On Tap***

 **NORTH COAST BREWING CO.,** *Scrimshaw Pilsner*

**JACKIE O’S, *Firefly Amber***

**LAND GRANT BEWING CO.., *OH Sure IPA***

**BLUE MOON,** *Belgian-style Witbier*

***Bottles & cans***

**SONDER BREWING,** *Record Hop, Hazy Pale Ale*

**SONDER BREWING,** *Divot, Lemonade + Iced Tea Ale*

**SONDER BREWING,** *Voss Lime, German Ale*

**SONDER BREWING,** *Rally Cap, Pilsner*

**TWO ROBBERS,** *Watermelon Cucumber, Hard-Seltzer*

**SAM ADAM,** *Summer Ale, Citrus Wheat Ale*

**wines by the glass**

***Sparkling***

**PROSECCO,** Veneto*, Riondo, Italy***…4**

**BRUT,** Domaine Chandon*, Carneros, California***…8**

***White & ROSE***

**PINOT GRIGIO,** Santa Cristina, *Italy***…*4***

**SAUVIGNON BLANC,** Charles Krug, *Napa Valley, California***…*7***

**Albarňio*,*** Fillaboa,*Rias Baixas****, Spain… 8***

**CHARDONNAY,** Chalk Hill, *Russian River, California****…8***

**ROSE,** Chateau Ste. Michelle, *France*…***6***

***Red***

**PINOT NOIR,** Acrobat, *Oregon…* ***8***

**TOSCANA,** Antinori, “Villa Antinori”, *Tuscany, Italy…* ***10***

**BORDEAUX,** Clarendelle, *Bordeaux, France…* ***12***

**CABERNET SAUVIGNON,** Intrinsic,

*Columbia Valley, Washington…* ***10***

**RED BLEND,** Kuleto Estate, “India Ink”,

Lake & Napa Counties, California… **6**

**Tuesday-Friday 4-6pm**

**Available in the Tavern**

**www.thewhitneyhouserestaurant.com**

****

**Happy Hour**

**$3 Beers**

***On Tap***

 **NORTH COAST BREWING CO.,** *Scrimshaw Pilsner*

**JACKIE O’S, *Firefly Amber***

**LAND GRANT BEWING CO.., *OH Sure IPA***

**BLUE MOON,** *Belgian-style Witbier*

***Bottles & cans***

**SONDER BREWING,** *Record Hop, Hazy Pale Ale*

**SONDER BREWING,** *Divot, Lemonade + Iced Tea Ale*

**SONDER BREWING,** *Voss Lime, German Ale*

**SONDER BREWING,** *Rally Cap, Pilsner*

**TWO ROBBERS,** *Watermelon Cucumber, Hard-Seltzer*

**SAM ADAM,** *Summer Ale, Citrus Wheat Ale*

**wines by the glass**

***Sparkling***

**PROSECCO,** Veneto*, Riondo, Italy***…4**

**BRUT,** Domaine Chandon*, Carneros, California***…8**

***White & ROSE***

**PINOT GRIGIO,** Santa Cristina, *Italy***…*4***

**SAUVIGNON BLANC,** Charles Krug, *Napa Valley, California***…*7***

**Albarňio*,*** Fillaboa,*Rias Baixas****, Spain… 8***

**CHARDONNAY,** Chalk Hill, *Russian River, California****…8***

**ROSE,** Chateau Ste. Michelle, *France*…***6***

***Red***

**PINOT NOIR,** Acrobat, *Oregon…* ***8***

**TOSCANA,** Antinori, “Villa Antinori”, *Tuscany, Italy…* ***10***

**BORDEAUX,** Clarendelle, *Bordeaux, France…* ***12***

**CABERNET SAUVIGNON,** Intrinsic,

*Columbia Valley, Washington…* ***10***

**RED BLEND,** Kuleto Estate, “India Ink”,

Lake & Napa Counties, California… **6**

**Tuesday-Friday 4-6pm**

**Available in the Tavern**

**www.thewhitneyhouserestaurant.com**