

SÉR

STEAK + SPIRITS
ATOP THE ANATOLE

happy hour

5-6:30 pm m-f

\$2 off bottled beer | **\$2 off specialty cocktails**

\$8 house wine (selections may vary)

1/2 price select bottles of wine | **\$70** Louis Roederer Champagne

bar bites

lamb meatballs | *chimichurri, spiced yogurt, lemon mint* | 14

shrimp cocktail | *bloody mary cocktail, white cocktail* | 15

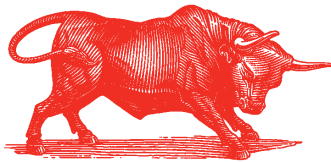
charcuterie board | *2 meats, 2 cheeses, assorted accompaniments* | 20

crab cakes | *jumbo lump crab, corn cream, spicy tomato jam* | 16

crispy stuffed olives | *bleu cheese* | 10

baked macaroni | *4 cheese blend, butter cracker crust* | 10

duck wings | *sriracha honey, toasted sesame* | 14



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

kyle jones | executive chef