

Join us in Basil's Bar for happy hour!

Daily from 3 to 6 PM

\$5 wines by the glass

\$4 draft beers

\$5 selection of "small plate" hors d'oeuvres

Pancetta Brussels Sprouts

crispy Italian bacon tossed with Brussels sprouts & anchovy cream

Peppercorn beef tips

beef tenderloin, pancetta, garlic, mushrooms, peppercorn & mushroom glaze

Pear and gorgonzola

crostini, roasted bosc pears, aged gorgonzola, thyme infused honey

Crispy rock shrimp

served with soy lime aioli

Each day we feature one of our signature cocktails for \$7

Monday

Basil's Margarita

Muddled basil, Don Julio Blanco, Grand Marnier & lime juice.

Tuesday

Twisted Vesper

Tanqueray, Chopin, a splash of St. Germain & Lillet.

Wednesday

Bees Knees

A classic prohibition cocktail. London dry gin, lemon juice & our own citrus infused honey simple syrup.

Thursday

Bubbly Pear

House made rosemary infused pear puree, Absolut, prosecco, St. Germain float.

Friday

Pomegranate Mule

Fresh muddled pomegranate seeds with lime, Belvedere, & ginger beer.

Saturday

Classic Sazerac

A New Orleans original. Chartreuse rinsed glass, Courvosier VS, Sazerac rye, extra rich demerara simple syrup, Peychauds bitters.

Sunday

Orange Manhattan

Dickel rye, extra dry orange curaçao & orange bitters stirred and served up.