Lincoln Happy Hour
(Bar & Patio: 3pm-8pm)

SIGNATURE COCKTAILS  8

honest abe's moonshine
Georgia Moon moonshine, house-made ginger syrup, fresh lemon sour, Regan's Orange Bitters

first lady Lincoln
Villa Marcello Prosecco, St. Germain, seasonal shrub, lemon

proclamation 95 punch (glass - 12, bowl - 35)
Beefeater Gin, Pimm's No. 1, Don Cicci Figli Mandrinetto, lemon juice, grapefruit juice, pineapple juice

CLASSICS WITH A TWIST  8

the old fashion
Old Overholt rye, porter syrup, Angostura Bitters, Mezcal rinse

all-american mule
Deep Eddy Vodka, house-made ginger syrup, fresh lime juice

seasonal sangria (glass - 12, pitcher - 20)

WINES BY THE GLASS  7

Legado del Moncayo White Garnacha, Campo de Borja, Spain
Beyond Sauvignon Blanc, Western Cape, South Africa
Barossa Valley Cabernet Sauvignon, Barossa Valley, Australia
McManis Petite Sirah, Lodi, California
Jean-Luc Colombo Cape Bleue Rose, Provence, France

BEERS

Flying Dog Snake Dog IPA (7.1%) - 6
DC Brau Public Ale (6%) - 6
Devil's Backbone Vienna Lager (5.2%) - 6
Stella Artois Pilsner (5.2%) - 5

SPIRITS  7

Deep Eddy Vodka, Beefeater Gin, Cruzan White Rum, Jim Beam Bourbon, Dewar's Scotch, Old Mexico Tequila

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BAR BITES - 8

deviled egg board
traditional, butternut squash, duck confit, smoked shrimp

bacon-apple potato croquettes
brown butte-pear puree, pickled cippolini onion, fried sage

Lincoln mac & cheese (w/truffle oil + $2)
mornay, smoked gouda, farmhouse cheddar

house-cut fries(w/truffle oil + $2)
cowboy or sweet potato fries with a trio of dipping sauces

poutine
braised beef short rib, smoked gouda, herb gremolata

calamari fries
sweet chili, green goddess, remoulade

crispy brussels sprouts
apple cider Gastrique, bacon crumb, white grape

Lincoln kale salad
toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon vinaigrette

SLIDERS - 5
(one per order)
fried oyster
old bay coleslaw, pickled celery, caper tartar sauce, shaved radish

cheeseburger
romaine lettuce, tomato, red onion, chipotle aioli

turkey blt
maple-glazed bacon, roasted tomato, baby arugula, green goddess
CHARCUTERIE BOARD - 15
seasonal assortment of cured meats/treats served with pickled vegetables, whole grain mustard, and grilled sourdough