

Clicquot Golden Hour

Introducing **Clicquot Golden Hour** — a champagne-forward social experience flowing throughout the Grand Bar and the Veuve Lounge. Replacing traditional happy hour with an elevated ritual of Veuve Clicquot, refined cocktails, and chef-driven snacks, this is golden hour on the waterfront, reimaged.

Sips

Craft Cocktails

Golden Spritz 21

veuve clicquot yellow label, st. germain, seltzer, fresh mint & lemon

Lady Jane 25

veuve clicquot rosé, berry & peppercorn infused corazon tequila, lime, agave, salted cherry

Cabin in the Woods 12

four roses bourbon, hickory wood smoked, black walnut-maple syrup, angostura & smoked orange bitters

Cider Mule 12

wheatley vodka, apple cider, lemon, ginger beer

Lavender Martini 14

belvedere vodka, cointreau, lavender syrup, lemon, butterfly pea flower, lavender sugar rim

Champagne & Wine

Veuve Clicquot Yellow Label — 19/90 | Rosé — 22/105

Veuve Clicquot La Grand Dame Brut 2018 — 49/225

Whitehaven Sauvignon Blanc 12 | Evolution Pinot Noir 12

Ruffino Prosecco & Prosecco Rosé 8 | House White & House Red 8

Spirits 10

Wheatley Vodka | Tanqueray Gin | Hornitos Plata Tequila | Four Roses Bourbon

Cocktail upcharge may apply.

Beer 6

Stella Artois | Modelo Especial | Stone Delicious IPA | Bingo Lager

Clicquot Golden Hour

Tuesday-Friday | 3-6 pm

Offered in the Grand Bar and the Veuve Lounge

Adult Happy Meal 35

petite burger (dry aged short rib, brisket & chuck, comté, shallot-tomato marmalade, bibb lettuce) & classic fries, paired with a glass of Veuve Clicquot YL champagne

Snacks

Clicquot Snack Board 17

salted marcona almonds, kalamata olives, prosciutto-wrapped grissini, maple bourbon goat cheese, crackers

Lobster & Caviar Bites 18

butter toasted brioche

Twice Baked Potato Croquettes 15

smoky aioli

Chef's Potato Crisps (v) 12

french onion dip

Truffle Deviled Eggs (v) 12

Caramelized Onion Hummus 12

roasted baby carrots, cauliflower, cucumbers, radish, pomegranate seeds, crispy salted fried rosemary & garbanzo beans, grilled pita (vg) (gfo)

Garden Truffle Flatbread 12

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Three Meat Flatbread 12

mozzarella & provolone, tomato sauce, pepperoni, crumbled sausage, crispy bacon (gfo)

Hot Honey Pepperoni Flatbread 12

mozzarella & provolone, tomato sauce, pepperoni, hot honey (gfo)

v vegetarian | vg vegan | gf gluten-free | gfo available
food and beverage may not be taken outside
or into the main dining room