

Clicquot Golden Hour

Tuesday-Friday | 3-6 pm in the Grand Bar and Veuve Lounge

Introducing **Clicquot Golden Hour** — a champagne-forward social experience now 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, reimagined.

Sips

Cocktails

Golden Spritz — 21

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

Lady Jane — 25

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

Cabin in the Woods — 12

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

Venus on a Vespa — 12

aperol, pimm's, lemon, ginger ale, fresh orange & cucumber

Lavender Martini — 14

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

Champagne

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

Wine

Whitehaven Sauvignon Blanc 12 | Evolution Pinot Noir 12

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

Spirits — 10

Tito's Vodka | Tanqueray Gin | Espolon Blanco Tequila | Four Roses Bourbon

Cocktail upcharge may apply.

Beer — 6

Stella Artois | Stone Delicious IPA

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Snacks

Clicquot Snack Board 17

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

Lobster & Caviar Bites 17

butter toasted brioche

Gruyere Gougères (v) 15

Twice Baked Potato Croquettes 15

smokey aioli

Chef's Potato Crisps (v) 12

french onion dip

Truffle Deviled Eggs (v) 12

Truffle Fries 10

parmesan, truffle oil, truffle aioli (v)

Mediterranean Style Hummus 12

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Garden Truffle Flatbread 12

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

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

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