

T H E
G E O R G E

G O L D E N H O U R

*Weekdays in The Parlor
4:30pm- 6pm*

E A T

SEASONAL LOCAL OYSTERS (3) 12

Cucumber Vinegar with Sichuan Pepper
Calabrian Chili Sauce*

TUNA CRUDO 9

Citrus Segments, Pickled Cucumber, Mustard Seeds
Salmon Caviar, Ponzu, Chili Oil

THE GEORGE BEEF TARTARE 12

House-Made Cracker, Brandy

FRITES 6

Truffle Pecorino Aioli

D R I N K 12

PICK ME UP

Reposado Tequila, Kahlua, Espresso, Cacao

SESSION SPRITZ

Italicus Bergamotto, Cucumber Soda, Olives

NIFTY FIFTY MARTINI

Vodka or Gin, Noilly Prat Dry Vermouth,
Orange Bitters

LAMBRUSCO SBAGLIATO

Campari, Noilly Prat Sweet Vermouth,
Lambrusco Sparkling Wine

SPANISH G&T

Gin, Fever Tree Tonic, Thyme,
Juniper Berries, Lemon Zest

SKY GARDEN (Non-Alcoholic)

Seedlip Garden, Lime, Grapefruit Juice, Agave

WINE BY THE GLASS 12

Featured Pours

DRAFT BEER 9

Seapine Citra *IPA*
Reuben's *Pilsner*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs
may increase your risk of foodborne illness.