HAPPY HOUR MENU

ENJOYED DAILY IN THE MISE LOUNGE
5PM-7PM

CELLAR SELECTIONS $9

CELLER PINOL ‘PORTAL BLANCO’, GARNACHA BLANCA TERRA ALTA, CATALONIA, SPAIN 2016

G.D. VAJRA, NEBBIOLO LANGHE, PIEDMONT, ITALY 2015

BONNY DOON, VIN GRIS DE CIGARE, GRENACHE, GRENACHE BLANC, MOURVÈDRE, ROUSSEANNE, CARIÑAN, CINSAULT, CENTRAL COAST, CALIFORNIA 2017

CRAFT COCKTAIL $9

MISE G & T
FORD'S GIN, JACK RUDY TONIC SYRUP, LIME, TONIC, LAVENDER BITTERS

BEER $4

BOULEVARD BREWING CO. ‘TANK 7’
KANSAS CITY, MO

CHEF’S SNACKS $6

MINI MISE CHEESE PLATE - BEEHIVE, POINT REYES BLUE, SWEET GRASS CAMEMBERT

FRIED BRUSSEL SPROUTS - CRISPY SERRANO HAM, PARMESAN, APPLES, MARCONA ALMONDS, ALEPPO SALT, BROWN BUTTER SHERRY VINAIGRETTE

POUTINE OF THE MOMENT

BAR SNACKS MENU

ENJOYED DAILY IN THE MISE LOUNGE THROUGHOUT DINNER SERVICE

FRIED BRUSSEL SPROUTS
CRISPY SERRANO HAM, PARMESAN, APPLES, MARCONA ALMONDS, ALEPPO SALT, BROWN BUTTER SHERRY VINAIGRETTE - 9.32

SMOKED SALMON CARPACCIO
ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

BEEF TENDERLOIN CARPACCIO
ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

NASHVILLE HOT FRIED CHICKEN
ZICKLES, FRIES, BUTTERMILK POBLANO VINAIGRETTE - 9.32

KOBE OXTAIL POUTINE
FINGERLING FRIES, OXTAIL GRAVY, CHEDDAR CURDS - 13.33

PAT LAFRIEDA SHORT RIB CHEESEBURGER - BACON SHALLOT MARMALADE, BUTTERMILK ONION RINGS, GRUYERE, TRUFFLED TOMATO BRANDY AIOLI, Brioche Bun, Fries - 19.32

THREE CHEESE PLATE
18.32

BEEHIVE BARELY BUZZED, USA - COFFEE-RUBBED POINT REYES, USA - MEDIUM CREAMY BLUE, SWEET SWEET GRASS DAIRY GREEN HILL, GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH WITH FOCACCIA CROSTINI, QUINCE PASTE, MARCONA ALMONDS, WILDFLOWER HONEYCOMB, RAISINS ON THE VINE