



elements

l o u n g e

ELEMENTS HAPPY HOUR

\$5 and \$7 from 5 to 7pm

\$5

Classic Gimlet

Gin, fresh lime juice, housemade simple syrup, served up

Daquiri

Rum, fresh lime juice, housemade agave syrup, served up

Sour

Any well spirit of your choice, fresh lemon juice, housemade simple syrup

Margarita

Tequila, fresh lime juice, housemade agave syrup, served on the rocks

Widow Maker

Housemade punch & malt liquor

2009 Grao Vasco, Encruzado/Bical/Malvasia-Fina, Dao, Portugal

Aromas of vanilla and pear, this blend satisfies with citrus notes on the finish

2009 Domaine Mas Barrau, Cabernet Franc, France

Ripe cherry and floral aromas open to a bright yet delicate finish

\$7

Maids

Any well spirit of your choice, mint, cucumber, fresh lime juice, housemade simple syrup, served on the rocks

Cosmo

Gin, fresh lemon juice, housemade simple syrup, raspberries, served up

Caipirinha

Cachaca, lime cubes, housemade simple syrup, served with cracked ice

Martini

Vodka or Gin, sweet vermouth, served up with an olive or twist

Elements Gin & Tonic

Gin, Housemade tonic water, served on the rocks



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Happy Hour Bites

\$5 each

Marinated Flank Steak & Kimchi Tacos

Corn & sesame tortillas • Sambal aioli • Pickled ginger

Artisan Sausage Plate

Frutta di mostarda • Grain & Dijon mustard

Marinated Shiitake Mushroom & Kimchi Tacos

Corn & sesame tortillas • Sambal aioli • Pickled ginger

Corn & Bacon Fritters

Cajun blackberry sauce

Chicken Curry & Crostini

Garlic Truffle Fries

(\$3)