

HAPPY HOUR MENU

BEERS - 6

Narragansett Lager 5.0% abv

Lagunitas IPA 6.0% abv

WINES - 9

Blanc de Blancs
Paul de Coste, NV

Pinot Grigio
Maso Poli, Trentino 2021

Rosé
Nicole Miller, 2018

Bordeaux
Chateau Auguste, 2017

COCKTAILS - 11

French 75
gin, lemon juice, blanc de blancs

Blueberry Margarita
tequila, blueberry puree,
lime, agave

The Leroy
basil infused vodka, lime,
agave, club

SNACKS

Deviled Eggs (2pc) gf
trout roe, pickled mustard seeds,
chives

~ 6 ~

Marinated Olives
~ 6 ~

3 Oysters gf
cucumber celery mignonette,
horseradish
~ 8 ~

Hand-Cut Frites pb/gf
~ 8 ~

Crispy Calamari
harissa aioli
~ 14 ~

Shishito Peppers
lemon, sea salt
~ 8 ~

*Ask your server about our
Cocktail of the Day!*
~ \$9 ~

THE
LEROY HOUSE

COCKTAILS

HOUSE

Elderflower Spritz

vodka, blancs de blancs, elderflower
~ 17 ~

The Leroy

basil infused vodka, lime, agave
~ 17 ~

Blood Orange Margarita

tequila, blood orange, lime
~ 18 ~

Hudson B&B

bourbon, lemon, blackberry
~ 18 ~

PearFection

su casa mezcal, pear, agave, lime,
serrano pepper
~ 18 ~

Express-YO Martini

*pick your poison: absinthe, spiced
rum, aztec chocolate, black walnut*
~ 19 ~

CLASSIC

Aperol Spritz

aperol, blancs de blancs, club
~ 18 ~

Bees Knees

gin, honey, lemon
~ 17 ~

Negroni

gin, campari, sweet vermouth, bitters
~ 18 ~

Old Fashioned

bourbon, demerara, bitters
~ 18 ~

Penicillin

blended scotch, honey,
ginger, lemon
~ 19 ~

Paper Plane

bourbon, aperol,
amaro nonino, lemon
~ 19 ~

WINES BY THE GLASS

WHITE

Pinot Grigio, Maso Poli, Trentino 2021 ~ 17 / 68 ~
Grillo, Tonnino, Sicily 2022 ~ 17 / 68 ~
Sancerre, Roland Tissier & et Fils 2022 ~ 18 / 80 ~
Chardonnay, RouteStock, Sonoma 2022 ~ 17 / 68 ~

SPARKLING BRUT

Chardonnay, Paul de Coste, Provence NV ~ 16 / 64 ~
Blanc de Blancs, Schramsberg, Calistoga ~ 18 / 80 ~

ROSÉ

Rosé, Nicole Miller, Chateau Auguste, 2018 ~ 15 / 68 ~

RED

Pinot Noir, L'Umami, Willamette Valley 2021 ~ 17 / 68 ~
Bordeaux, Château Auguste, Bordeaux 2017 ~ 16 / 64 ~
Primitivo, Casale Ciliani, Puglia 2019 ~ 16 / 64 ~
Côtes Du Rhône, Domaine La Cabotte, Rhône 2021 ~ 18 / 68 ~

BEERS

Narragansett Lager 5.0 % abv ~ 8 ~
Von Trapp Vienna 5.2% abv ~ 8 ~
Kronenbourg 1664 Lager 5.0 % abv ~ 8 ~
Lagunitas IPA 6.0% abv ~ 9 ~

WINES BY THE BOTTLE

SPARKLING & ROSÉ

Crémant Brut Reserve, Pierre Sparr, D'Alsace NV ~ 65 ~

Blanc de Blancs, Schramsberg, Calistoga ~ 80 ~

Champagne Brut, Veuve Clicquot NV ~ 155 ~

Moet & Chandon Brut Imperial 750ml ~ 160 ~

Moet & Chandon Brut Imperial 375ml ~ 75 ~

WHITE

Bourdeaux Blanc, Agustine, Bordeaux 2020 ~ 68 ~

Sancerre, Roland Tissier et Fils, Loire 2022 ~ 80 ~

Pouilly-Fumé, Domaine Guy Baudin, Loire 2020 ~ 80 ~

Verdicchio, Pievalta, Marche 2020 ~ 68 ~

Grillo, Tonnino, Sicily 2022 ~ 68 ~

Albarino Da Condesa, Rias Baixas 2021 ~ 72 ~

Chardonnay, RouteStock, Sonoma 2022 ~ 68 ~

WINES BY THE BOTTLE

RED

Zinfandel, Seghesio, Sonoma 2021 ~ 90 ~

Côtes du Rhône, Domaine La Cabotte Cuvée, Rhône, 2021 ~ 68 ~

Châteauneuf-du-Pape, Patrick Galant, Rhône 2019 ~ 120 ~

Pinot Noir, Seguin-Manuel, Beaune 1er Cru, Burgundy 2020 ~ 145 ~

Primitivo, Casale Ciliani, Puglia 2019 ~ 64 ~

Mezzopiano, Valpolicella Ripasso, Ca Della Scala, Veneto 2018 ~ 75 ~

Sangiovese, Casteani - Sessanta 60, Maremma, Toscana 2019 ~ 75 ~

Chianti Classico, Luiano, Toscana 2019 ~ 135 ~

Gaja Ca'Marcanda Promis, Toscana 2021 ~ 135 ~

THE
LEROY HOUSE

SPIRITS

VODKA

Tito's

Ketel One

Grey Goose

Belvedere

TEQUILA & MEZCAL

Espolon (*Blanco*)

Casamigos (*Blanco,*

Reposado, Añejo)

Illegal (*Añejo, Joven, Reposado*)

Casa Dragones (*Blanco,*

Reposado,)

Su Casa

SCOTCH / WHISKY

Ardbeg 10 Yr

The Glenlivet 12

Glenmorangie 10 / 12

Macallan 12

Macallan 15

Suntory

Templeton Rye

GIN

Beefeater

Bombay Sapphire

Aviation

Plymouth

Nolet's

RUM

Gosling's Black Seal

Ron Zacapa 23yr

Don Q Spiced

Don Q 7yr Reserva

Mt Gay Eclipse

The Singleton 18yr

Johnnie Walker Blue

Johnnie Walker 18

Johnnie Walker Black

Bulleit Straight Bourbon / Rye

Woodford Bourbon

Michter's Bourbon / Rye

