

# ROWHOUSE

## HAPPY HOUR 4 – 7 PM

### OYSTERS

**OYSTERS ON THE ½ SHELL** | This Week's Local Catch, Pepper Vinegar Mignonette, Horseradish Cocktail ½ Dz. **\$18 / Dz. \$26**

### SMALL PLATES

**CAJUN FRIED OYSTERS** | Flash Fried and Cajun Dusted, Roasted Corn Relish, Remoulade **\$9**

**SEA SALT PRETZELS** | Pimento Cheese & Creole Mustard **\$7**

**BUTTERMILK FRIED CHICKEN SLIDERS** | Cracked Pepper Aioli, Dill Pickle, Buttered Brioche **\$9**

**TRUFFLE FRIES** | Shoestring Style, Roasted Garlic, White Truffle Oil, Maldon Salt **\$7**

**OLIVE DUSTED HUMMUS** | Zucchini & Tomato Tapenade, Ciabatta Crostini **\$8**

### CRAFT BEER - \$6

Seasonal Beer | Right Proper Brewing Co. | draft

Brau Pils | DC Brau Washington, DC | draft

Sun's Out Hops Out Session IPA | Solace Brewing Co. Dulles, VA | draft

Manor Hill IPA | Manor Hill Brewing Ellicott City, MD | draft

Third Party Tripel Belgian | Denizens Brewing Co. Riverdale Park, MD | draft

Dogfish 60 Minute IPA | Melton, DE | draft

### ADDITIONAL BEER - \$4

Coors Light, Miller Light, Michelob Ultra, Heineken 0.0 non-alcoholic

Stella Artois, Modelo Especial, Guinness, Blue Moon

### WINE - \$7

Cambria Chardonnay *Katherine's Vineyard* | California | 6oz

Cambria Rose *Julia's Vineyard* | California | 6oz

Cambria Pinot Noir *Julia's vineyard* | California | 6oz

### RAIL SPIRITS - \$8

Smirnoff, Gordons Gin, Don Q Rum, El Jimador Tequila, Old Forester 86 Bourbon, Martell VS