



• THE •
GAGE

HAPPY HOUR

MONDAY-THURSDAY | 2-5PM | IN THE BAR

\$10 BITES

OYSTERS ON THE HALF SHELL

calamansi mignonette, cucumber, fresno pepper (*sh*) | **2.50ea**

FRIED DUCHESS POTATOES

crispy tots, tossed in malt vinegar, cheese and scallion powder with a piquillo aioli dipping sauce (*v*)

HOT CHEESY CRAB DIP

baked lump crab with spinach, cream and toasted brie with ciabatta crostinis (*sh*)

BUFFALO CAULIFLOWER

blue cheese dip, serrano hot sauce (*v*)

VENISON SLIDERS (2)

brie cheese, caramelized onion, gherkin relish, brioche roll

COCKTAILS | 10

BOURBON OLD FASHIONED

demerara, house bitters

THE ORIGINAL FRENCH 75

pierre ferrand 1840 cognac, lemon,
champagne, orange twist



THE GAGE'S FLAWLESS MARTINI SERVICE

THE ORIGINAL

well-frozen, with botanist gin, dry vermouth,
dimmi, & martini bitters | 12

THE TUXEDO

with reyka vodka, dry sherry, ferrand curaçao,
& a dash of fleur de sel | 12

JACQUART BRUT CHAMPAGNE

glass | 20 • *bottle* | 100

\$10 FEATURED WINE BY THE GLASS

bubbles | *red* | *white*

\$6 FEATURED DRAFT BEER