



PERENNIAL

MONDAY-FRIDAY 4-6 PM

COCKTAILS | \$12

BALTIMORE SOUTHSIDE

*bacardi ocho rum, citrus, mint,
club soda*

MOONLIGHT

*wheatley vodka, aperol, grapefruit,
honey, prosecco*

RED HERRING

*olmeca altos plata tequila, passion
fruit, bell pepper, vanilla, habañoero*

FORTUNE TELLER

*bsc shot tower gin, pear, kumquat,
ginger, shiso*

MT. WASHINGTON APPLE

*sagamore spirit rye, apple brandy,
mapleamaro ramazzotti, cranberry*

WINCHESTER

*buffalo trace bourbon,
palo cortado sherry*

WINE | \$10

SANT'ANNA NV

prosecco

CORTENOVA 2020

pinot grigio delle venezie

GIESEN 2020

marlborough sauvignon blanc

ZUCCARDI Q 2019

valle de uco malbec

BEER | \$5

BLUE MOON

BUDWEISER

BUD LIGHT

CORONA EXTRA

GUINNESS

TRULY

strawberry lemonade

WHITE CLAW

*black cherry, grapefruit,
lime, mango*

DRAFTS | \$6

EVOLUTION

stalker hefeweizen

DIAMONDBACK

green machine IPA

GUINNESS BLONDE

lager

HEAVY SEAS

loose cannon IPA



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HANDHELD & LIGHT FARE

FRIES | 6

roasted garlic mayonnaise

FRIED BRUSSELS SPROUTS | 10

chili vinaigrette

CHICKEN WINGS | 12

sweet heat, toasted garlic, blue cheese

SIRLOIN BURGER | 12

*roasted garlic mayo, aged cheddar,
shredded lettuce, tomato, fries*

+ BACON \$3

BRICK OVEN PIZZA

MARGHERITA | 12

three cheese, tomato, basil

MUSHROOM & CARAMELIZED ONION | 12

black garlic béchamel, fresh oregano

SHRIMP SCAMPI | 15

three cheese, confit garlic, fresh oregano

PEPPERONI & SHAVED RED ONION | 12

three cheese, tomato, basil