



PERENNIAL

MONDAY-FRIDAY 4-6 PM

COCKTAILS | \$12

BALTIMORE SOUTHSIDE

smith & cross rum, citrus, mint, club soda

RED HERRING

olmeca altos plata tequila, passion fruit, bell pepper, vanilla, haba ero

SPIRIT-FREE | \$10

JOEY POTTER

seedlip spice 94, mixed berry preserve, lime, mint garden tonic

WINE | \$10

PALADIN *prosecco*

CIELO *pinot grigio*

JOHN'S BAY, *sauvignon blanc*

RUBUS, *pinot noir*

CIELO, *rosso*

DRAFTS | \$6

HEAVY SEAS *loose cannon*

EVOLUTION *pure pils*

HYSTERIA *weight of the world*

GUINNESS BLONDE *lager*

BEER | \$5

BLUE MOON

BUDWEISER

BUD LIGHT

CORONA EXTRA

GUINNESS

WHITE CLAW *black cherry, grapefruit, lime, mango*

HANDHELDS & LIGHT FARE

TOMATO & STRACCIATELLA | 9

saba, spring salad

CRISPY CAULIFLOWER | 8

peanut butter, cashew

CHICKEN WINGS | 13

sweet heat, toasted garlic, blue cheese

FRIES | 6

roasted garlic mayonnaise

SIRLOIN BURGER | 17

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

ADD BACON +\$3

BRICK OVEN PIZZAS

MARGHERITA | 12

three cheese, tomato, basil

MUSHROOM &

CARAMELIZED ONION | 14

black garlic b echamel, fresh oregano

SHRIMP SCAMPI | 18

three cheese, confit garlic, fresh oregano

PEPPERONI &

SHAVED RED ONION | 15

three cheese, tomato, basil

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.