



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, habañoero*

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*

\$6 SNACKS

MARGHERITA PIZZA
three cheese, tomato, basil

MAC & CHEESE HASH BROWN
smoked gouda

ROSEMARY ASHE FRIES
garlic aioli

\$8 SNACKS

**MUSHROOM &
CARAMELIZED ONION PIZZA**
black garlic béchamel, fresh oregano

PEPPERONI PIZZA
shaved red onion, three cheese, basil

**BROILED MOZZARELLA &
TOMATO CROSTINI**
fresh mozzarella

CRISPY CAULIFLOWER
peanut butter, cashew

\$10 SNACKS

SHRIMP SCAMPI PIZZA
*three cheese, confit garlic,
fresh oregano*

CHICKEN WINGS
*sweet heat, toasted garlic,
blue cheese*

PETITE DITALINI BOLOGNESE
beef, pork, parmesan

**WOOD FIRED CRAB
QUESADILLA**
jalapeño, adobo vinaigrette

*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 a chicken,
pork, beef, and shellfish can be hazard-
ous to your health.*