

# GABI

**HAPPY HOUR MENU. 3PM – 5PM TUES - FRIDAY**

## FOOD

<b>VICHYSOISE</b> Chilled potato and leek soup, chives, basil oil, croutons, poached shrimp .....	<b>\$12</b>
<b>GREEN SALAD</b> Cucumbers, cherry tomatoes, and tarragon vinaigrette .....	<b>\$9</b>
<b>TOMATO SUMMER SALAD</b> Heirloom tomato, pickled corn & peaches, basil, red onion, croutons....	<b>\$12</b>
<b>SEAFOOD ESCABECHE</b> Calamari, octopus, shrimp, mussels, scallops, sherry fume, onion, herbs....	<b>\$16</b>
<b>BEEF TARTARE</b> Hand-cut Filet Mignon, egg, shallot, chives, lemon, capers, egg yolk, croutons .....	<b>\$16</b>
<b>ESCARGOT</b> Roasted garlic herb butter .....	<b>\$12</b>
<b>FRENCH CHEESE</b> Comtè, Delice de Bourgogne, Fourme d Ambert, fig jam & pistachio butter .....	<b>\$12</b>
<b>RACLETTE BURGER</b> 6 ounce grilled burger, Raclette Cheese, lettuce, tomato, brioche bun, fries ....	<b>\$14</b>

## **\$2 COCKTAILS** (EVERY INDIVIDUAL GUEST MUST ORDER FOOD BY LAW TO ACCOMPANY THEIR COCKTAILS)

<b>WATERMELON LEMONADE</b> Stateside vodka, juiced watermelon, lemon juice, minty syrup.....	<b>\$2</b>
<b>CUCUMBER BASIL GIMLET</b> Faber gin, cucumber puree, basil simple syrup, lime juice .....	<b>\$2</b>
<b>SUMMER THYME</b> Stateside vodka, strawberry puree, thyme simple syrup, lemon juice .....	<b>\$2</b>
<b>BLOOD ORANGE MARGARITA</b> Faber tequila, blood orange puree, triple sec, lime juice .....	<b>\$2</b>
<b>BLACKBERRY MINT COOLER</b> Faber gin, blackberry puree, mint simple syrup, lemon juice .....	<b>\$2</b>
<b>FABER WITH MIXER</b> Rum, tequila, vodka, gin, whiskey .....	<b>\$2</b>

## **\$5 BEER**

<b>KRONENBURG BLANC DRAFT</b> 4.5% .....	12 oz	<b>\$5</b>
<b>KRONENBURG 1664 LAGER DRAFT</b> 4.5% .....	12 oz	<b>\$5</b>
<b>OMISSION LAGER BOTTLE</b> 4.6% .....		<b>\$5</b>
<b>TROEGS JAVA HEAD STOUT BOTTLE</b> 7.5% .....		<b>\$5</b>
<b>STELLA ARTOIS BOTTLE</b> 5% .....		<b>\$5</b>