

THE
SYNDICATE

HAPPY HOUR

Appetizers

FRIED CALAMARI

Fried calamari and banana pepper rings tossed with arugula, grape tomatoes, parmesan, and an herb garlic butter finished with a garlic aioli and balsamic reduction 7

SPINACH DIP

Served with grilled pita bread 6

FRIED GREEN TOMATOES

Topped with a prosciutto and chive mousse and finished with a tomato chutney 6

THAI CHICKEN LETTUCE WRAPS

Grilled chicken, shiitake mushrooms, and Asian vegetables stir-fried in a sweet Thai chili glaze finished with cashews and Sriracha, served with bibb lettuce 7

Traditional Cocktails

Old Fashioned 6 • House Martini 6
Bees Knees 6 • Gin Bramble 6
Whiskey Sour 6 • Cosmopolitan 6

Draft Beer

Guinness 3 • Narragansett Lager 3
Toppling Goliath Pseudo Sue 3.5
Jackie O's Mystic Mama 3
Abita Amber 3 Ace Pineapple Cider 3
Wiedemann's Bohemian Pilsner 3
Masthead Superior Wit 3

Rotating Tap & Seasonal

ASK SERVER FOR DETAILS

Wine By the Glass

WHITE

BOSCO DEI CIRMIOLO PINOT GRIGIO Italy
Delicate, velvety and harmonic 6

MASSEY DACTA SAUVIGNON BLANC New Zealand
Peach, ripe grapefruit and tropical citrus 6

GRAYSON CHARDONNAY California

Ripe yellow fruits with hints of oak and butter 6

HD RIESLING Germany

Sweet notes of white grapefruit and lemon with clean finish 6

ENOTRIA MOSCATO Italy

Fragrant bouquet, light and sweet 6

RED

COMPASS PINOT NOIR California

Fragrant cranberry and red raspberry aromas carry through to the palate 6

BODINI MALBEC Argentina

Ripe black cherries with spicy rich red and black fruits 6

GRAYSON CABERNET SAUVIGNON California

Full of rich fruit and a soft note of toasted French oak 6

GHOSTRUNNER California

Decadent red blend with dark fruit and soft tannins 6