

# koral

bar & kitchen

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## bar menu

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### join us for happy hour

3:00 to 6:00 *and* 9:00 to midnight

7 days a week

**half off**

all bar appetizers

all signature cocktails

all wines by the glass

**\$2.00 off**

all draft beer

in the bar only

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## appetizers and small plates

Macrina potato <b>bread</b> organic butter, tapenade	\$3	local ½ Shell <b>oysters*</b> mignonette, grated horseradish	\$14/6
roasted <b>garlic</b> loaf herbs, sea salt, EVOO	\$4	<b>charcuterie</b> housemade pickles and garnishes	\$12
<b>artichoke</b> crostini parsley & parmesan	\$8	chef's <b>sliders</b> braised oxtail, stoneground mustard sauce	\$10
thick-cut <b>fries</b> romesco sauce	\$5	Penn Cove <b>mussels</b> bacon, beans, garlic-wine broth	\$10
pub <b>cheese</b> sharp cheddar blend, salted pretzel	\$7	<b>tuna</b> crudo* Honolulu poke style	\$12
sautéed <b>prawns</b> scampi style* garlic, herbs, breadcrumbs	\$12	sautéed <b>sirloin</b> strips* garlic, peppers, demi, provolone	\$12
roasted garlic <b>chicken</b> white beans, herb butter	\$9	roasted marrow <b>bones*</b> crostini, parsley salad	\$10
fried Wisconsin <b>cheese</b> curds mustard sauce	\$9	with respect to Tai Tung <b>pot stickers</b> pork and veggie filling, soy-chili sauce	\$11

\* Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness

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## wines by the glass      cocktails and beer

<b>white wine</b>		<b>koral manhattan</b>	\$8
Mionetto, prosecco	\$9	Buffalo Trace bourbon, Antica vermouth	
Domaine Ste. Michelle, blanc de blanc	\$8	<b>pearl martini</b>	\$8
Chateau Ste. Michelle, riesling	\$7	Pearl vodka, dry vermouth,	
Maso Canali, pinot grigio	\$10	<b>raspberry drop</b>	\$8
L'Ecole N° 41, semillon	\$10	Stoli Raspberry and lemon juice shaken, served up with a sugar rim and Chambord	
Chasing Venus, sauvignon blanc	\$8	<b>penicillin</b>	\$8
Ryan Patrick, chardonnay	\$8	Jack Daniels, lemon juice, honey ginger syrup	
Barrage Cellars, chardonnay	\$12	<b>smoke and flowers</b>	\$8
Rutherford Ranch, chardonnay	\$11	Laphroaig 10, St. Germain, sweet and dry vermouth, bitters, honey ginger syrup	
<b>red wine</b>		<b>Boulevardier</b>	\$9
Lachini, rose	\$10	Bulleit Rye Whiskey, Campari, sweet vermouth	
Andeluna, malbec	\$7	<b>draft beer</b>	
Vin du Lac, pinot noir	\$9	Bud Light	\$4
Byron, pinot noir	\$11	Stella Artois	\$6
Columbia Winery, merlot	\$10	Joker pale ale	\$5
Kennedy Shah, merlot	\$9	Hoppy Bitch IPA	\$5
Hudson Shah, cabernet	\$8	<b>bottled beer</b>	
Apex Ascent, cabernet	\$10	Budweiser/Corona	\$5
Newton, cabernet	\$12	Amstel Light/Heineken	\$5
		Becks, NA	\$4