

Happy Hour, Monday-Friday, 4-6 | \$6

Fishers Island Oysters * |

mignonette, ELEVEN hot sauce

Tuna Tartare * |

Meyer lemon mignonette, pea tendrils, white anchovy

Crispy Brussels Sprouts |

lemon-garlic vinaigrette, white anchovies, Parmigiano Reggiano

Prime Beef Carpaccio * |

Parmesan aioli, pickled vegetables, 25 year old balsamic vinegar

Blue Bay Mussels |

hot Italian sausage, roasted tomatoes, fennel, sun-dried tomatoes, caperberries

Crispy Rock Shrimp |

yuzu, fried lemon, sesame, soy

2009 Chateau Routas *Rouviere* Rose

Provence, France

2011 Santa Rita *120* Sauvignon Blanc

Valle Central, Chile

2010 Pascal Berthier *Macon-Chaintre* Chardonnay

Maconnais, Burgundy, France

2007 Paul Dolan Vineyards Pinot Noir |

Mendocino County, California

2008 Trefethen Merlot

Oak Knoll District, Napa Valley, California

2008 Bogle *Phantom* Zinfandel / Petite Sirah / Mourvedre

Clarksburg, California

ELEVEN Mules

cucumber vodka, house-made ginger beer, lime, cucumber

Mulberry Manhattan

Buffalo Trace bourbon, Chambord, Averna Amaro

First Snowfall

sparkling wine, white cranberry, crème de violette

Winter Sangria

Cabernet, Cherry Heering, apricot Brandy, cranberry, maple whisky liqueur, fresh fruit

Effen Delicious

Effen Black Cherry vodka, Frangelico, cream

Classic Martini

gin or vodka, Dolin Vermouth Blanc, goat cheese-lemon zest olives