

meet me at
baro.

HAPPY HOUR

TUESDAY-SATURDAY 4-6PM | SUNDAY 4-8PM

CALAMARI - PEPPERONCINI, BACON, BASIL,
TABASCO AIOLI GF 9

CRISPY CHICKEN - CHILI CRUNCH, DAIKON, CARROT,
CUCUMBER, SESAME, SCALLION GF 10

OYSTERS - CHAMPAGNE MIGNONETTE, TARRAGON OIL,
LEMON (DAILY SELECTION) GF 3

MUSSELS - GREEN CURRY, CILANTRO, LEMONGRASS,
LIME GF 12

FENNEL SALAD - ORANGE, FENNEL,
PROSECCO VINAIGRETTE, MALDON SEA SALT V 4

BREAD & OLIVES - PANEL, PITTED MIX V 3

ARANCINI - TRUFFLE OR 3 CHEESE, ROMESCO V GF 4

CROSTINI
KING SALMON SALAD, CAPERS,
CREME FRAICHE 7

BRUSCHETTA, TOMATO, ONION, GARLIC,
BASIL V 4

FLANK STEAK, HORSERADISH CREMA,
CIPOLLINI ONION 7

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\$10 HOUSE WINE

CHARDONNAY | SAVIGNON BLANC | PINOT NOIR

\$10 SPECIALTY COCKTAIL

BORO COSMO - VODKA, ELDERFLOWER LIQUEUR,
WHITE CRAN, FRESH LIME JUICE

THE BEE'S KNEES - GIN, FRESH LEMON JUICE,
HONEY, LAVENDER BITTERS

DAIQUIRI - WHITE RUM, FRESH LIME JUICE, SIMPLE
SYRUP

MARGARITA - TEQUILA, FRESH LIME JUICE, ORANGE
LIQUEUR, AGAVE

WHISKEY SMASH - BOURBON WHISKEY, MUDDLED
FRESH LEMON AND MINT, DEMERARA

\$2 OFF DRAFT BEER

\$2 OFF HOUSE MIXED DRINKS