

D.

AFTERNOON MENU

3 - 5 P

(Full Menu Available After 5p)

Olives

Citrus and Chili Marinade

7

English Pea Dip

Peas, Tahini, Olive Oil, Toast

14

White Bean Hummus

Market Crudite

15

Crab Cakes

Marie Rose Sauce

22

Traditional Scotch Egg

Boiled Egg, Pork, Bread Crumbs, Dijonaise

14

The Draycott Burger

Wagyu Beef, Cheddar Cheese

Onion, Bib Lettuce, Tomato, Pickles House Sauce,
Brioche Bun

Original 25 | Add Fried Egg 27

French Fries

6

D.

H A P P Y H O U R
A T T H E D R A Y C O T T
D A I L Y 3 - 5 P

Wines 9

Paretti, Prosecco, Treviso, It NV

Honig, Sauvignon Blanc, Napa Valley Ca
2018

Lagar de Cervera, Albariño, Rias Baixas Spain
2017

Chateau Val Joanis, Rose, Rhone Fr
2018

Smoketree, Pinot Noir, Sonoma Ca
2016

Rickshaw, Cabernet Sauvignon, Napa Valley Ca
2016

Froze Blend

Cocktails 13

“The Mule”

Old Forester Bourbon, Fresh Raspberries
Balsamic-Port Reduction, Ginger Simple
Ginger Beer, Lime

Espressotini

Ketel One Vodka, Kahlua, Walnut Bitters
La Colombe Espresso

Walton Street

Tito's Vodka, Crushed Watermelon
Splash of Pure Cane Syrup

Sangria (\$11)

Traditionally Made Sangria by our Lead Mixologist
Changes Daily