

HAPPY HOUR MENU

HAPPY HOUR 3 to 5:30pm | 9pm to close = 😊 HH

lounge and bar only

NEW! PEPPERONI CHICKEN PARM PIZZA for TWO (4 slices) or THE TABLE (6 slices) | \$42
😊 calabrian chili honey + pecorino-herb seasoning + arugula w/ balsamic and shaved parmesan

SEASONAL OYSTERS* | 😊 on the half shell | \$3.5 ea (three minimum)
red wine mignonette + classic cocktail + sesame yuzu-shoyu

SEAFOOD COCKTAILS

w/ classic cocktail + tarragon mayo-mustard aioli

- 😊 JUMBO WILD MEXICAN SHRIMP | \$4.5ea (3 minimum)
- 😊 KING CRAB "NUGGETS" center leg meat | \$9 per ounce (4 ounce minimum)
- 😊 JUMBO LUMP BLUE CRAB | \$7 per ounce (3 ounce minimum)

TIRADITO* sliced marinated fish (6 slices per order)

- 😊 HAMACHI TIRADITO* smoked shoyu, yuzu kosho, truffle rayu, shiso leaves, cucumber, bu bu arare, furikake | \$22
- 😊 SEARED SALMON TIRADITO* ponzu, orange supremes, radish, red onion, chili thread, cilantro, sesame seeds | \$19
- 😊 TUNA TIRADITO* yuzu-shoyu, sesame oil, jalapeno, avocado-wasabi cream, srirachcha cream, scallion | \$21

CHARCUTERIE & CRUDITES

- 😊 ARTISANAL SALUMI + CHEESES | \$32 (serves 2 to 4)
salumi - barolo + finocchiona + calabrese + tartufo
cheese - amish blue + aged white cheddar + whipped feta + ash brie
spreads - hot honey + wine mustard + fig jam
crisps - rosemary + crack pepper + parmesan + sesame
- 😊 GREEN GODDESS CRUDITE | \$14 (serves 2 to 3)
seasonal heirloom vegetables + green goddess dip
- 😊 OLIVES & NUTS | \$14 (serves 2 to 3)
mixed olives - cerignola + castelvetrano + manzanilla + kalamata + gaeta
roasted nuts - rosemary almonds + curry cashews

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SOUP & APPETIZERS

- 😊 **141 ONION SOUP** | \$12 small | \$14 large
caramelized onions + white wine + chicken & beef broth + crisp trio + gruyere + parmesan
- 😊 **CRISPY KING CRAB TEMPURA** | \$31
tosazu sauce + yuzu aioli + sesame oil + togarashi spice + cilantro + chili threads
- 😊 **BROILED PRIME 141 CRAB CAKE** | \$31
jumbo lump crab + king crab + remoulade
- 😊 **PRIME DRY AGED STEAK SLIDERS*** | \$7 ea, 2 piece minimum
taleggio & aged white cheddar cheese

SALADS

- 😊 **LA SCALA 141-STYLE CHOPPED SALAD** | \$16
salami + baby mozzarella + garbanzo + grape tomato + cucumber + pepperoncini + sweet hot peppers + iceberg + little gem + red wine-dijon vinaigrette + fine herbs
- 😊 **TOMATO, AVOCADO & BABY MOZZARELLA SALAD** | \$14
cucumber + endive + red wine-dijon vinaigrette + balsamic reduction + torn basil + fine herbs
- 😊 **ICEBERG, PANCETTA & BLUE CHEESE CHOPPED SALAD** | \$15
grape tomato + red onion + scallion + blue cheese dressing + croutons + fine herbs
- 😊 **LITTLE GEM & ENDIVE CAESAR SALAD** | \$14
sliced egg + pecorino + croutons + endive + little gem + radish + caesar vinaigrette (anchovy) + lemon + fine herbs + cracked pepper

SANDWICHES

choice of hand-cut fries or vegetable crudite w/ green goddess

- 😊 **141 DRY AGED STEAK BURGER*** wine butter + taleggio & aged white cheddar cheese | \$24
- 😊 **LOBSTER ROLL SANDWICH** brown butter mayo + celery leaves | \$35
- 😊 **CRISPY CHICKEN SANDWICH** secret sauce + lettuce + tomato | \$19

VALUED GUEST PLEASE READ

A 22% service charge will be added to your bill that goes directly to our entire team.
NO tipping is expected, for our guests who insist, it is most appreciated.

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all premium spirit pours between 3oz and 5oz

ALL COCKTAILS \$15

THE GEMINI – MAY 21 - JUN 20 *charismatic, versatile, intelligent...*



Aperol Spritz | \$15 😊 ✨ alcohol-free available -\$3
aperol, prosecco, solerno, orange slices, club soda

THE TAURUS – APR 20 - MAY 20 *stubborn, ethical, loyal...*



New York Rye Sour | \$15HH 😊 ✨ alcohol-free available -\$3
knob creek rye whiskey, lemon, orgeat, dry red wine

THE CANCER – JUN 21 - JULY 22 *generous, emotional, deep...*



*Pomegranate Vodka Cosmopolitan | \$15HH 😊 ✨ alcohol-free available -\$3
haku vodka, cointreau, pomegranate, cranberry, lime, simple, egg white

THE ARIES – MAR 21 - APR 19 *loving, impulsive, tough...*



Blue Cheese & Bacon Olive Martini | \$15HH 😊
belvedere vodka or monkey 47 gin, vermouth, olive brine, lemon peel

THE LEO – JULY 23 - AUG 22 *confident, fierce, aware...*



Espresso Vodka Martini | \$15HH 😊
absolut vodka, mr black, cold espresso, crème de cacao, orgeat, chocolate bitters

THE VIRGO – AUG 23 - SEP 22 *practical, meticulous, soothing...*



Passionfruit Rum Mojito | \$15HH 😊 ✨ alcohol-free available -\$3
santa teresa 1796 rum, lime, mint, passionfruit nectar, yuzu soda

THE LIBRA – SEP 23 - OCT 22 *balanced, carefree, pleasant...*



*Raspberry Gin Clover Club | \$15HH 😊
tanqueray no. ten gin, chambord, lemon, simple, egg white, raspberries

THE SCORPIO – OCT 23 - NOV 21 *sensual, revengeful, dangerous...*



Mezcal Margarita | \$15HH 😊 ✨ alcohol-free available -\$3
xicaru mezcal reposado, grand marnier, lime, orange bitters, firewater

THE SAGITTARIUS – NOV 22 - DEC 21 *explosive, generous, outspoken...*



Royal Monarch Mule | \$15HH 😊 ✨ alcohol-free available -\$3
empress 1908 gin, st germain, lime, LGB Liam's Ginger Beer

THE CAPRICORN – DEC 22 - JAN 19 *calm, determined, motivated...*



Cinnamon Bourbon Side Car | \$15HH 😊
redemption bourbon, cointreau, lemon, orange bitters, cinnamon sugar

THE AQUARIUS – JAN 20 - FEB 18 *adventurous, captivating, intelligent...*



*Cucumber Elderflower Gin Gimlet | \$15HH 😊
drumbshanbo gin, st germain, lime, simple, cucumber, egg white, pink salt

THE PISCES – FEB 19 - MAR 20 *compassionate, artistic, kind...*



Spicy Grapefruit Paloma | \$15HH 😊 ✨ alcohol-free available -\$3
herradura repo tequila, aperol, lime, grapefruit soda, firewater, tajin rim

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HAPPY HOUR BEVERAGE MENU

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★ "GIGGLE JUICE FREE" ★

The choice not to drink is different for everyone.

Our cocktail program is committed to a responsible drinking culture.

These ★ noted cocktails are available "GIGGLE JUICE FREE" crafted with Lyre's alcohol-free spirits.

BEER CANS & BOTTLES

Lagunitas, non-alcoholic IPA, ca. ★ alcohol-free	\$7.5HH	😊
Coors Light, light lager, 4.2% golden, co.	\$5.5HH	😊
Guinness dry irish stout, 4.2% dublin, ie.	\$6.5HH	😊
Estrella Damm Spanish Lager, 4.6 barcelona, es.	\$7.5HH	😊
Modelo Especial mexican pilsner, 4.6% mx.	\$6.5HH	😊
Stella Artois euro pale lager, 5.0% leuven, be.	\$7.5HH	😊
Peroni euro pale lager, 5.1% rome, it.	\$6.5HH	😊
Blue Moon 'belgian' wheat, 5.2% golden, co.	\$6.5HH	😊
Sierra Nevada pale ale, 5.6% chico, ca.	\$6.5HH	😊
Chimay Trappist Red Premiere Ale, 7% chimay, be.	\$13.5HH	😊
Elysian Space Dust IPA, 8.2% seattle, wa.	\$8.5HH	😊

WINES BY THE GLASS 5-ounce glass pours

BUBBLES

Prosecco - Ruffino, veneta, it. NV	\$12HH	😊
Sparkling Rose - Schramsberg, Mirabelle, calistoga, ca. NV	\$21HH	😊
Moscato - Moscato D'Asti, Castello Del Poggio, piedmont, it. NV	\$11HH	😊

WHITES & ROSES

Reisling - Dr. L by Dr. Loosen, l. mosel, de. 2021	\$11HH	😊
Rose - Chateau D'Esclans Whispering Angel, cotes de provence, fr. 2021	\$15HH	😊
Pinot Grigio - Barone Fini, valdadige, it. NV	\$15HH	😊
Sauvignon Blanc - Kim Crawford Illuminate, marlborough, nz. 2022	\$15HH	😊
Chardonnay - Rodney Strong, sonoma county, ca. 2021	\$14HH	😊
Chardonnay - Mer Soleil Reserve, santa lucia, ca. 2020	\$21HH	😊

REDS

Pinot Noir - Lange Classique Pinot Noir, willamette valley, or. 2021	\$20HH	😊
Malbec - Graffigna Genuine Collection, uco valley, argentina. NV	\$11HH	😊
Petite Sirah - Stags' Leap, napa valley, ca. 2019	\$22HH	😊
Chianti - Ruffino Chianti Classico Riserva, tuscan, it. 2020	\$21HH	😊
Merlot - Rutherford Hill Merlot, napa valley, ca. 2020	\$18HH	😊
Red Zinfandel - Cline, Ancient Vines, contra costa, ca. 2021	\$14HH	😊
Cabernet Sauvignon - BonAnno, napa valley, ca. 2021	\$23HH	😊
Cabernet Sauvignon - D-GI, napa valley, ca. 2020	\$12HH	😊
Cabernet Sauvignon - Educated Guess, north coast, ca. 2020	\$14HH	😊
Cabernet Sauvignon - Hess MVRK Maverick, napa valley, ca. 2020	\$17HH	😊

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