

# PREMIER DRAMS & Sams

Happy Hour 5pm-8pm

## \$6 DRAMS

*Sagamore Spirit Rye 83\**  
*Larceny Small Batch Wheated Bourbon 92\**  
*New Riff Single Barrel #2589 Rye 106.2\**

\*\$12 Old Fashioneds & Manhattans\*

## NEW CHEF'S COMBO \$24

**Tempura Fried Soft Shell Sammy & Natty**  
*Pickled Slaw, Spicy Mayo, Old Bay Fries w/ Natty Boh Beer*

## \$12 SAMs

*Creative Sandwiches from the Bottle Shop Menu*

**Filet O' Fish**  
*IPA Battered Cod, Housemade Tartar Sauce,  
Shredded Lettuce, Pickle Relish*

**Fried Chicken**  
*Pickle Brined Thigh, Hot Mayo, Pickle*

**Cubano**  
*Slow Roasted Pork Shoulder, Cured Ham,  
Spicy Mustard, Pickle, Swiss*

**Imperial Dip**  
*Marinated & Roasted Chuck Roll, Swiss, Horsey Sauce, Au Jus*

**Smashed Wagyu Burger**  
*Caramelized Onion, American Cheese, Burger Sauce  
Bacon +2 Impossible Patty +2*

# Happy Hour

## \$12 Cocktails

Espresso Martini

*Tito's Vodka, St. George Nola, Fresh Espresso, Simple*

Negroni

*Roku Gin, Campari, Cocchi Di Torino Vermouth*

Paloma

*Arette Blanco Tequila, Dry Curacao, Fresh Grapefruit, Soda, Salt*

Margarita

*Arette Blanco, Cointreau, Fresh Lime, Sea Salt*

Whiskey Mule

*Old Overholt BIB Rye, Acidulated Pineapple, Ginger*

## \$11 Wine & \$6 Beer

### Sparkling & White

Chandon Brut 67% Chardonnay/31% Pinot Noir/2% Meunier, California NV

Eva Pempfer Sauvignon Blanc 2021, New Zealand

Steininger Gruner Vetliner 2020, Austria

### Red

Silvio Grasso Langhe Nebbiolo 2020, Italy

Pedroncelli Mother Clone Zinfandel 2021, California

### Beer

Allagash White - Belgian Style Witbier - 5.1% abv - ME

Right Proper Raised By Wolves - Pale Ale - 5.0% abv - DC

Manor Hill - Pilsner - 5.3% abv - MD

Narrangansett - Lager - 5.0% abv - RI

### **2024 Recovery Surcharge**

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span the first half of 2024. We greatly appreciate your continued patronage & support.

# Bar Menu

*Happy Hour 5pm-8pm*

\$9 Lobster Deviled Eggs

\$12 Shrimp Cocktail

## Bites & Burger

French Onion Dip 9

*caramelized Vidalias, sherry, Worcestershire, chive,  
fried saltines*

Crispy Goat Cheese Puff 12

*spinach, roasted bell pepper, poblano cream*

Blackened Blue Claws 9

*Alabama white sauce*

Chilled Lobster Rolls 20

*Maine lobster salad, sherry dressing, celery*

Ham & Cheese Croquettes 11

*parisian ham, gruyere, chive, dijonnaise*

Garlic & Thyme Tenderloin Skewers 15

*horseradish sauce*

Smashed Wagyu Burger 16

*caramelized onion, American cheese, burger sauce, fries  
bacon +2 impossible patty +2*

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