



# CONFESSION HOUR LIBATIONS

4:00 – 5:30pm · Bar Only

## COCKTAILS 12 each

### TITO'S OR BEEFEATER MARTINI

Made your way — Olives, Blue Cheese Olives (+2), Onions, Lemon Twist

### APEROL SPRITZ

Aperol, Lamberti Prosecco, a splash of soda, fresh orange

### 15 CHURCH ESPRESSO MARTINI

Cold-pressed espresso, Tito's vodka, house coffee liqueur, hints of dark chocolate

### BULLEIT BOURBON OLD FASHIONED

Bulleit Bourbon, Demerara sugar, Angostura & orange bitters, expressed orange peel

### ONE TRICK PONY

Belvedere, Raspberry, Lemon

### THE ROULETTE

Ask your bartender — if you dare

shhh, tell us your secrets!  
!spicces, mox, sll, tyjij

## WINE BY THE GLASS 10 each

### White

Viognier, Mark Ryan, Yakima Valley 2021  
Sauvignon Blanc, Rebellious, California 2023

### Red

Malbec, Clos La Coutale, France 2022  
Pinot Noir, Rare North, Willamette Valley

### Sparkling

Prosecco, Lamberti, Veneto Italy

### Rosé

Chateau d'Esclans Les Clans, France 2020

### House Red Sangria

### House White Sangria

## DRAFT BEER 6 each

### GUINNESS

Irish Stout – 4.2% ABV

### SIXPOINT BREWERY – “The Crisp”

German Pilsner, Brooklyn NY – 5.2% ABV

### SLOOP BREWING CO – Juice Bomb IPA

Hudson Valley, NY – 6.5% ABV

### ALLGASH WHITE

Belgian Style Wheat Beer, Portland ME – 5.2% ABV



# CONFESSION HOUR FARE

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## RAW BAR

**TRADITIONAL OYSTERS** ..... 6 FOR 12  
East Coast oysters, traditional accompaniments

**COMPOSED OYSTERS** ..... 6 FOR 18  
Your choice of one preparation (#1-3)

1. Cucumber, fresh wasabi, ponzu
2. Caper, shallot, limoncello
3. Yuzu koshu, mirin, cilantro stems, grated apple

**COMPOSED CAVIAR OYSTERS** ..... 2 FOR 36  
Imperial Gold Kaluga

**SHRIMP COCKTAIL** ..... 21  
Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce

## PROVISIONS

**HOUSE HORSERADISH PICKLES** ..... COMPLIMENTARY

**THE CHURCH BURGER** ..... 29 (FRIED OYSTERS +9)  
Wagyu sirloin burger, Gorgonzola butter, red onion marmalade, crispy onions, demi-glace, milk bun

**VEGAN ARTICHOKE BURGER (V)** ..... 22  
Crispy confit artichoke, arugula, red onion, cherry tomatoes, green goddess dressing

**“CURLY FRY NEST” (V\*, GF)** ..... 14  
Dill crème fraîche, American sturgeon caviar

**COLD LOBSTER & CAVIAR ROLL** ..... 21  
Chilled Maine lobster salad, parsnip chip, baby wasabi, American sturgeon caviar

**WARM CONNECTICUT LOBSTER ROLL** ..... 21  
Hot Maine lobster, French butter, chives

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

(V) Vegan · (V\*) Can be prepared Vegan · (GF) Gluten-Free · (GF\*) Can be prepared Gluten-Free