



CONFESSION HOUR LIBATIONS

4:00 – 5:30pm · Bar Only

COCKTAILS

15 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

Ketel One, Raspberry, Lemon

THE ROULETTE

Ask your bartender — if you dare

shh, tell us your secrets!

WINE BY THE GLASS

12 each

White

Vignier, Mark Ryan, Yakima Valley 2021

Chardonnay, Lindquist, Santa Maria Valley, California 2023

Red

Merlot, Broadside, Paso Robles, California 2021

Pinot Noir, The Flood, Willamette Valley, Oregon 2016

Sparkling

Prosecco, Lamberti, Veneto Italy NV

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

ALLAGASH 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 24

Sauce Louis with scallion, Dijon mustard, cornichons, tarragon, cocktail sauce

PROVISIONS

HOUSE HORSE RADISH PICKLES COMPLIMENTARY

THE CHURCH BURGER 29 (FRIED OYSTERS +9)

Wagyu sirloin burger, Gorgonzola butter, red onion marmalade, crispy onions, demi-glace, milk bun, crispy fries

VEGAN BURGER (V) 22

Mediterranean spiced plant based burger, arugula, red onion, Green Goddess dressing, and crispy fries

COLD LOBSTER & CAVIAR ROLL 24

Chilled Maine lobster salad, parsnip chip, baby wasabi, American sturgeon caviar

WARM CONNECTICUT LOBSTER ROLL 24

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*