



HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM



WAGYU SMASHBURGER TACO

wagyu burger patty, cheddar, house pickles, smash sauce, onions, sesame seeds . \$9

GUACAMOLE

corn, feta, sesame seeds, cilantro, tortilla chips \$9

HONEY GLAZED BRUSSELS SPROUTS

roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds \$9

BUFFALO CAULIFLOWER

buffalo battered spicy cauliflower, housemade ranch, green onions \$9

TRUFFLE PARMESAN FRIES

crispy fries tossed in truffle oil, parmesan cheese, truffle aioli \$9

Star of the Hour

*Fresh Oysters**

\$1.50 ea.



LIVE MUSIC

SEVEN DAYS A WEEK

BRUNCH

SATURDAY & SUNDAY



Desserts



CARAMEL LAVA CAKE

molten caramel cake, cinnamon sugar, vanilla gelato, caramel sauce 14.00

APPLE CRUMBLE

deep dish apple pie, crumble topping, vanilla gelato 15.00

DOUGHNUT DROPS

honey, nutella, vanilla gelato 14.00

BANANA CREAM PIE

toasted waffle, bananas, chocolate shavings, whipped cream 15.00

TRIPLE THREAT CHOCOLATE CAKE

decadent chocolate sponge, licor 43, nutella cream, glossy ganache topping 14.00



– Hampton Favorites

After Dark Cocktails



STARLET ESPRESSO MARTINI

reposado tequila or vodka,
coffee liqueur, cinnamon
demerara, cold brew | 17



SPARK PLUG SHOT

reposado tequila or vodka,
coffee liqueur, licor 43,
cold brew | 11



CARAJILLO

licor 43, espresso | 17

Please note an 18% service charge is applied on all bills to ensure fair wages and benefits for all team members all year long. 100% of this fee goes to the service staff. Additional gratuity is at the discretion of each guest.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.