

HAPPY HOUR EVERYDAY 3PM - 6PM!
 Happy Hour pricing denoted in Mercy Yellow

CHILLED SEAFOOD.....

OYSTERS ON THE HALF* mignonette, horseradish, cocktail	3/5	3/9	6/18	12/36	SHRIMP AND OCTOPUS CEVICHE avocado, lime, radish, lime chips	10	15
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SNACKS.....

HUMMUS lamb ragu, crispy chickpeas, tehina	9	15	PACU FISH RIBS jerk sauce, lime, celery remoulade	10	16
CHIPS AND DIP	5	9	DIY SALMON LETTUCE WRAPS* avocado, ginger, chili		12
CALAMARI pickled vegetables, mustard sauce	10	15	CRAB CAKE jumbo lump, melon, pepper jelly, Old Bay aioli	13	18
BEEF TARTAR mustard, shallots, cured egg, caper, house chips		15	PIZZA ROLLS		9

SANDWICHES served with house chips or salad

LOBSTER ROLL griddled milk bun, bay aioli, pickles	17	23	MERCY CHEESEBURGER special sauce, gouda, tomato, onion	18
			HOT PASTRAMI because Aric makes a good one	18

ALL YOU CAN EAT ALASKAN KING CRAB
 EVERY MONDAY NIGHT STARTING IN NOVEMBER. SO MUCH CRAB, YOU'LL BEG FOR MERCY!

COCKTAILS

MARGARITA Sauza Reposado, Tattersall bitter orange, lime, house made Agave, Dashfire lime bitters	6	11
OLD FASHIONED Jim Beam Rye, Knob Creek, Demerara, Dashfire cinnamon bitters, Dashfire clove bitters		12
DAIQUIRI Bacardi 4year Anejo, Nutmeg infused raw sugar cane, Bittercube Jamaican #1 bitters, lime		12
BEE'S KNEE'S Sundog Gin, lemon, roasted garlic & honey syrup, Dashfire spiced apple bitters	6	11
NEGRONI Sipsmith Gin, Cocchi di Torino, Campari	5	10
MANHATTAN Makers Mark, Carpano Antica		12
LEMON DROP MARTINI Absolut, simple syrup, lemon, Dashfire bourbon orange	6	11

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



TAP BEER

MILLSTREAM, OKTOBERFEST 6% Iowa	4	7
NEBUCHADNEZZAR DOUBLE IPA 8.5% Sweden	5	8
SUMMIT, 'SAGA' IPA 6.4% St. Paul		7
TIN WHISKERS WHEAT ALE 5.4% St. Paul	4	7
PIPE WORKS, 'LIZARD KING' PALE ALE 6.0% Chicago	4	7
TWO TOWNS, "OUTCIDER" UNFILTERED CIDER 5.0% Oregon	4	6
FINNEGANS 'DEAD POETS' STOUT 7.0% Minneapolis		7
SIX POINT, "THE CRISP" PILSNER 5.4% Brooklyn	4	7

WINE BY THE GLASS..... ASK ABOUT OUR RETAIL PRICED WINE LIST

WHITE

MEZZA, Glacial Prosecco <i>Italy</i>	5	8
DA LUCA, Prosecco, <i>Sicily, Italy</i>		9
MUMM NAPA, Blanc de Blancs, <i>Napa Valley, CA</i>		10
CAROUSEL CLASSIQUE, Brut Rose, <i>Loire Valley, France</i>	5	7
TORMARESCA "CALAFURIA", Rose, <i>Apulia, Italy</i>		10
MONTEVINA, Pinot Grigio, <i>California</i>		9
ERATH, Pinot Gris, <i>Oregon</i>		9
GEYSER PEAK, Sauvignon Blanc, <i>California</i>	5	8
INFAMOUS GOOSE, Sauvignon Blanc, <i>New Zealand</i>		9
SAINT M, Riesling, <i>Washington</i>		9
LOUIS JADOT, MACON VILLAGES, Chardonnay, <i>France</i>		9
LANDMARK 'OVERLOOK', Chardonnay, <i>Sonoma County, CA</i>		12

RED

OYSTER BAY, Pinot Noir, <i>New Zealand</i>	5	8
SPELL, NICHOLE'S BLEND, Pinot Noir, <i>Sonoma Coast</i>		10
IRREVERENT, Red Blend, <i>Spain</i>	5	8
BENZIGER, Merlot, <i>Sonoma County, CA</i>		9
BAROSSA VALLEY, Cabernet Sauvignon, <i>Australia</i>	5	9
JUAN GIL SILVER, Monestrell, <i>Spain</i>		10
THE FEDERALIST, Zinfandel, <i>Mendocino CA</i>		10
COLOME, Malbec Autentico, <i>Arentina</i>		12
FERRARI CARANO, Cabernet, <i>Alexander Valley</i>		12
JUSTIN, Cabernet, <i>Paso Robles, CA</i>		13

DO YOU HAVE A SPECIAL EVENT COMING UP?

MERCY Bar & Dining Room
has 7 different private spaces for groups of 3 to 300 people.

Ask about our fully enclosed roof top!

HAPPY HOUR EXTRAS

\$5 COCKTAILS-

JIM BEAM, BOURBON
CRUZAN, RUM
PINNACLE, GIN

WINDSOR CANADIAN, WHISKEY
SAUZA BLUE, TEQUILA
PINNACLE, VODKA

\$20 BOTTLE OF WINE-

SEEKER, SAUVIGNON BLANC
ANGELINE, SAUVIGNON BLANC
POEMA, CAVA
KIM CRAWFORD, SAUV BLANC
ALEXANDER VALLEY, CABERNET
Z ALEXANDER, PINOT NOIR
AMETHYSTOS, CABERNET

LA CREMA, CHARDONNAY
PULL, CHARDONNAY
ZOCKER, GRUNER VELTLIMER
NOBLE VINES 337, CABERNET
TENUTA, CHIANTI CLASSICO
SEEKER, MALBEC