

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

CHILLED SEAFOOD.....

OYSTERS ON THE HALF* orders of 3, 6 or 12	2.5 3.5EA	SHRIMP AND OCTOPUS CEVICHE avocado, lime, radish, lime chips	10 15
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SNACKS.....

WARM GARLIC BREAD	8	PIZZA ROLLS	9
HUMMUS lamb ragu, crispy chickpeas, tehina	9 14	CALAMARI pickled vegetables, mustard sauce	10 15
ARUGULA SQUASH SALAD ricotta cheese, roasted squash, fried pecan	13	CRAB CAKE jumbo lump, melon, pepper jelly, old bay aioli	12 17
CHIPS AND DIP	5 9	BEEF TARTAR	16
DIY SALMON LETTUCE WRAPS* avocado mousse, pickled ginger, apple, sesame, and chilis	14	shallots, cured egg, caper, house chips	

SANDWICHES.....

served with house chips or salad

LOBSTER ROLL griddled milk bun, old bay aioli, pickles	19 25
HOT PASTRAMI betta than NY	18
MERCY CHEESEBURGER brisket and short rib grind, special sauce, cheddar, bib lettuce, pickle	18

Join us every Monday night
 ALL YOU CAN EAT
**NORTH AMERICAN
 CRAB**
 SO MUCH CRAB,
 YOU'LL BEG FOR MERCY!

COCKTAILS

MARGARITA Sauza Reposado, Tattersall bitter orange, lime, house made agave, Dashfire lime bitters	6 12
OLD FASHIONED Jim Beam Rye, Knob Creek, Demerara, Dashfire cinnamon bitters, Dashfire clove bitters	13
NEGRONI Sipsmith Gin, Cocchi di Torino, Campari	7 14
BEE'S KNEE'S Sundog Gin, lemon, roasted garlic & honey syrup, Dashfire spiced apple bitters	6 12
DAIQUIRI Bacardi 4 year Anejo, nutmeg infused raw sugarcane, Bittercube Jamaican #1 bitters, lime	13
MANHATTAN Makers Mark, Carpano Antica	14
LEMON DROP MARTINI Absolut, simple syrup, lemon, Dashfire bourbon orange	6 12

To support a livable wage for all of our staff, we add a 3% service charge to each check. This service charge is not intended to replace gratuity.



BEER

TAP

BULL FALLS, NUT BROWN <i>Wisconsin</i>	5	7
NEBUCHADNEZZAR DOUBLE IPA <i>Sweden</i>		8
SUMMIT, 'SAGA' IPA <i>St. Paul</i>		7
TIN WHISKERS WHEAT ALE <i>St. Paul</i>	5	7
PIPE WORKS, 'LIZARD KING' PALE ALE <i>Chicago</i>	5	7
TWO TOWNS, "OUTCIDER, UNFILTERED" <i>Oregon</i>	5	7
FINNEGANS 'DEAD POETS' STOUT <i>Minneapolis</i>		7
SIX POINT, "THE CRISP" PILSNER <i>Brooklyn</i>	4	6

BOTTLES

STELLA ARTOIS, EURO PALE ALE		7
SUMMIT, EPA		7
CORONA, PALE LAGER		7
BUDWEISER, LAGER		6
BUD LIGHT, LAGER		6
COORS LIGHT, LAGER		6
HEINEKEN, LAGER		6
SAM ADAMS LAGER		6
GUINNESS, DRY STOUT		7
SURLY IPA "FURIOUS"		7
ST. PAULI GIRL N.A.		6
SIX POINT SWEET ACTION		6
STRONGBOW, CIDER		5



OUR COCKTAIL LOUNGE LOCATED DOWNSTAIRS

WINE BY THE GLASS.....

ASK ABOUT OUR HAVE MERCY! WINE LIST
BOTTLE PRICES CLOSE TO RETAIL

WHITE

DA LUCA Prosecco <i>Sicily, Italy</i>		11
MUMM NAPA Brut Prestige, <i>Napa Valley, CA</i>		13
CAROUSEL CLASSIQUE Brut Rose, <i>Loire Valley, France</i>	6	9
TORMARESCA "CALAFURIA" Rose, <i>Apulia, Italy</i>		12
MONTEVINA Pinot Grigio, <i>California</i>	6	9
ERATH Pinot Blanc, <i>Oregon</i>	6	9
CSM 'HORSE HEAVEN' Sauvignon Blanc, <i>Washington</i>		12
VILLA MARIA, Sauvignon Blanc, <i>New Zealand</i>		10
MULDERBOSCH Chenin Blanc, <i>South Africa</i>		11
LOUIS JADOT MACON VILLAGES Chardonnay, <i>France</i>		10
LANDMARK 'OVERLOOK' Chardonnay, <i>Sonoma, CA</i>		14

RED

TOAD HOLLOW Pinot Noir, <i>Monterey, CA</i>		10
BANSHEE Pinot Noir, <i>Sonoma County</i>		14
IRREVERENT Red Blend, <i>Spain</i>	6	9
BAROSSA VALLEY GSM Blend <i>Australia</i>	6	9
BRADY Petite Syrah, <i>Paso Robles, CA</i>		13
FOUR VIRTUES Bourbon Barrel Zinfandel, <i>Lodi, CA</i>		11
COLOME Malbec Autentico <i>Arentina</i>	6	9
NOBLE VINES 337 Cabernet Sauvignon <i>Lodi, CA</i>		10
MERF Cabernet <i>Columbia Valley, WA</i>		12
SIENA Sangiovese-Cabernet <i>Sonoma, CA</i>		15
JUSTIN Cabernet <i>Paso Robles, CA</i>		16

FOR THE GROUP

PORRON Serves 2-4	15
Bartender's choice, try not to spill	

HAPPY HOUR EXTRAS

\$5 COCKTAILS-

JIM BEAM, BOURBON	PINNACLE, GIN
CRUZAN, RUM	SAUZA BLUE, TEQUILA
WINDSOR CANADIAN, WHISKEY	PINNACLE, VODKA

\$20 BOTTLES- TODAY'S CHOICE

CHARDONNAY	CABERNET SAUVIGNON
PROSECCO	MERLOT
REISLING	PINOT NOIR
SAUVIGNON BLANC	MALBEC

* 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.
1.25.19

