DIAMOND LIL

Open tabs left overnight will be charged a 20% gratuity

COCKTAILS $12

Mae West
White rum, pineapple, lime, Faccia Bruto Centerbe

Old Fashioned
Bourbon, sugar, Angostura bitters

Moscow Mule
Vodka, fresh ginger, fresh lime, sparkling water

HAPPY HOUR

MON-FRI
4-7pm

Oyster Happy Hour
5-7pm

WINE $11

Myburgh Bros. Chenin Blanc
Paarl, South Africa

Gulp Hablo Orange
Castilla la Mancha, Spain

BEER $6

Snappy House Lager
North Haven, CT 5%

FOOD

EVERYDAY: Marinated Olives $6
Sweet & Smoky Cashews $7

WED-SAT 5-9pm
FULL MENU
Including Oysters

Ask for menus

MON-TUE 5-9pm
POP-UP
Brooklyn Boards

Non-Alcoholic COCKTAILS

$15

My Fair Lady
Pentire Adrift, fresh grapefruit, lime, vanilla

Permanent Vacation
Everleaf, fresh pineapple, ginger, lemon

Blush Current
Aplos Ease, strawberry syrup, lime, lemon twist

Thyme Out
Roots Divino, Everleaf, cantalope thyme cordial, orange twist

BEER - *see menu board*

COCKTAILS

$17

Shaken

Phoenix Down
Bourbon, fresh ginger, honey, lemon, Angostura bitters

Smoked Paloma
Mezcal, fresh grapefruit, vanilla bean, lime,chipotle-lime salt

Mother's Milk
Tequila, mezcal, Licor 43,cucumber, coconut milk, lime, sea salt, nutmeg

Vaya Con Dios
Tequila, fresh cantaloupe, cantaloupe cordial, black lava salt, chile de arbol

Double Deuce
Tequila, blanc vermouth, yellow pepper, banana, lemon

Garden Cooler
Gin, Suze, mint, sugar snap pea, lemon

Almost Famous
Mezcal, Flor de Azor, strawberry, lime, egg white, orange bitters

Picnic Punch
Gin, watermelon, mint, feta, lime, clarified

Passiflora Sour
Bourbon, passionfruit, Velvet Falernum, lime, egg white

Tepache con ...
Any spirit, house-made tepache (sweetened, fermented pineapple), lime

Stirred

Juneau
Vodka, Gin, blanc vermonuth, yellow chartreuse, white peony

King Cole
Rye, Fernet Branca, demerara

Oaxacan Handshake
Mezcal, sweet vermouth, benedictine, Hoja Santa, rhubarb, grapefruit

Chaplin
Bourbon, sherry, Ramazotti, cointreau

Frozen

Painkiller
Add shot + $2

Dark rum, coconut cream, pineapple orange, nutmeg

WINE

Red

Forlorn Hope Queen of the Sierra (chilled) $15
Cranberry, alpine strawberries, and plum — *California, United States*

Domaine de Montvac Côte du Rhône $15
Organic, ripe red fruits, licorice, light acidity, full body — *Rhône Valley, France*

Armand Heitz Pinot Noir $14
Organic/natural, strawberry, cherry, red fruit — *Languedoc, France*

White

Pas de Probléme Sauvignon Blanc $15
Natural/unflitered, light acidity, green apple — *Languedoc-Rousillon, France*

Baixa Sirena Albariño $15
Aromatic herbs, balsamic, almond, citrus, peach — *Rías Baixas, Spain*

Myburgh Bros. Chenin Blanc $13
Ripe apple, hints of peach — *Western Cape, South Africa*

Orange, Rosé, Sparkling

Gulp Hablo Verdejo-Sauv Blanc Orange $14
Orange blossom, tropical jackfruit, citrus peels, tea, apricots — *Castilla-La Mancha, Spain*

Heidi Schröck & Söhne Tour de Rosé $15
Dry, hints of red berries, cherries, and floral notes — *Neusiedlersee, Austria*

Lubanzi Rainboat Pet Nat Rosé $15
Wild strawberry, grapefruit and a hint of herbs — *Western Cape, South Africa*

Conquilla Cava $14
White fruit, hint of almond — *Cava, Spain*

BEER

List rotates
Check board for offerings

DIAMOND LIL

FOOD MENU

Wednesday-Saturday 5-9pm

SNACKS

Marinated Olives $6
Rosemary, thyme, shallot, garlic V

Sweet & Smoky Cashews V $7

PLATES

Potato Puffs $11
Horseradish crème fraîche, togarashi sauce

Pintxo & Crostini $13
Anchovy, guindilla pepper, green olive, toast P

Grilled Cheese $14
Provolone & parmesan cheese, brioche, picholine tapenade, North Fork chips V

Shrimp Cocktail $15
Atlantic shrimp (8), cocktail sauce, red wine mignonette

OYSTERS

EAST COAST SELECTS

HAPPY HOUR
$2 EA. 5-7pm
Weds / Thurs / Friday

Half Dozen Oysters $16
House mignonette & cocktail sauce

Dirty Martini Oysters $18
Vodka, olive brine, olive oil, black pepper, parsley

Halloumi Toast . . . $16
Grilled halloumi, herb honey, cilantro, pickled red onion, black garlic hummus V

Mushroom Toast . . . $16
Oyster mushrooms, garlic crumble, chive, cilantro lime yogurt V

V*egetarian*

Our kitchen handles Nuts & Shellfish, FULL ALLERGEN LIST ON BACK