



## HAPPY HOUR

5 PM - 7 PM DAILY

### FRIED

\$6

**BRUSSELS SPROUTS** / vegan nuoc cham / urfa ranch

**POTATO CROQUETTES** / fermented chili / herbs

**KANI CREAM KOROKKE** / crab / kamameshi

**FRIED CHICKEN LAAB** / thai pepper honey / cucumber

**HOUSE FRIES** / rosemary / thyme

### SANDWICHES

\$10

**BLEU BURGER** / bacon jam / house fries

**CHICKEN KATSU SANDO** / cabbage / pickles / house fries

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FOR PRIVATE EVENTS IN OUR BAR & LOUNGE AREA,  
PLEASE EMAIL [BROTHERSANDSISTERS@THELINEHOTEL.COM](mailto:BROTHERSANDSISTERS@THELINEHOTEL.COM)

# HAPPY HOUR BAR

5 PM - 7 PM DAILY

## \$10 AMETORA COCKTAILS

### IVY STARTED IT

Rieger's Vodka / Lemongrass Mizu Sochu / Yuzu

### KODAWARI COLLINS

Mizu Sochu Barley / Wodka Vodka / Grapefruit

### I'M FEELING VERY HIP BUT VERY BITTER

Don Ciccio Luna Amaro / Nikka Gin / Grapefruit

### I USED TO BE NAMED SHERLOCK HOLMES BUT I HAVE BEEN ENLIGHTENED

Suntory Toki Whisky / Lapsang Souchang / Mugicha

### WITH ALL MY LOVE AND NO REGRETS

Espolon Silver Tequila / Ginger / Shiso

## \$9 SINGLE-VINEYARD WINES

**PERLAGE** Prosecco Sgajo NV (Italy)

**VON HOVEL** 'Saar' Riesling Trocken 2017 (Germany)

**ALBERT BICHOT** Beaujolais-Villages Chateau de Varennes 2017 (France)

## \$4 BEERS

**UNION 'DIVINE IPA'** American IPA, 6.5% (Maryland)

**MANOR HILLS** German Pilsner, 5.3% (Maryland)

**BELL'S RED ALE** Amber Ale, 5.8% (Michigan)

**GRAFT CIDER 'LOST TROPIC'** Hard Cider, 6.9% (New York)

**MILLER HIGH LIFE** North American Lager, 4.6% (Wisconsin)