

Aperitivo Hour!

4:30 PM TO 6:30 PM (EXCLUSIVELY AT THE BAR)

COCKTAILS & BEER

	LIMONCELLO SPRITZ HM limoncello, sparkling brut wine, soda 10		MULE kupu white whiskey, kupu amaro, butterscotch, lime, ginger beer 10		BERRY SANGRIA red & white wine, mixed berries, cranberry & orange juice 10
	SPANISH GIN & TONIC mahón gin, rigo tonic, grapefruit, lime, soda 14		JAMÓN OLD FASHIONED fat-washed rye, HM fig syrup, pacharán, amaro sfumato 14		PERONI Italian pale beer 8

WINE BY THE GLASS

		PINOT NOIR BLEND CHARLES HEIDSIECK “RÈSERVE” BRUT CHAMPAGNE, FRANCE NV 19
	SPARKLING	XAREL-LO BLEND VINS EL CEP “KILA” BRUT PENEDÈS, SPAIN 2022 11
	ROSÉ	GRENACHE LAROCHE “LA CHEVALIÈRE” PAYS D’OC, FRANCE 2021 9
	WHITE	TREBBIANO MASCIARELLI ABRUZZO, ITALY 2021 9
	RED	PINOT NOIR FIRESTEED OREGON, USA 2022 11

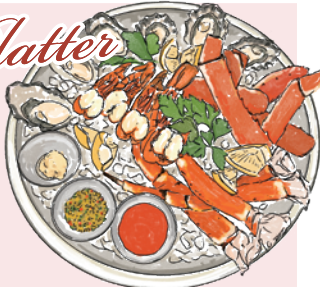
RAW BAR

Rigo Seafood Platter

try our seafood platter with
6pc fresh oysters, 4.5oz king crab,
8oz snow crab and 4pc jumbo shrimp.

~~120~~ ► **96**

SEAFOOD PLATTER FOR 2 **50**
4pc fresh oysters, 8oz snow crab and 2pc jumbo shrimp.



 FRESH OYSTER 1PC	4 ► 4
 JUMBO SHRIMP 1PC	6 ► 6
 BOILED 8oz SNOW CRAB	28 ► 22
 BOILED 9oz KING CRAB	MP



COLD CUTS

 HAM PLATTER	36 ► 30
MORTADELLA	
COPPA	
PROSCIUTTO COTTO	
JAMON SERRANO	
TARALLI	
DRIED CRANBERRY	
OLIVES	
SEMI-DRIED TOMATO	



 JAMON SERRANO	12 ► 12	18 ► 18
 JAMON BELLOTA	26 ► 21	42 ► 37