

*HAPPY HOUR*  
*Sunday - Thursday 4:30pm - 6:30pm*

# SLATE

## FROM THE KITCHEN



### **Wagyu Tacos\* 10**

*Australian Wagyu, Avocado, Flour Tortilla, Sharp Cheddar*

### **Wagyu Sliders\* 12**

*Gruyere, Arugula, Onion Jam, Pickles*

### **Pancetta & Pepper Jack Hushpuppies\* 10**

*Pepper Jelly, Roasted Pepper and Shallot Aioli, Parmesan Crisp*

### **Margherita Pizza 12**

*Marinara, Fresh Mozzarella, Fresh Basil*

### **Charcuterie & Cheese Plate 14**

*Smoke Tasso Ham, Prosciutto, Ford's English Cheddar, Spiced Pecans, House Jam, Cornichons, Breadsticks*

## FROM THE BAR

### CRAFT BEERS

#### **3 Daughters 6**

*Beach Blonde Ale - St. Petersburg, FL*

#### **Up River 6**

*Central 28 APA - DeBary, FL*

#### **Sailfish 5**

*Sunrise City IPA - Fort Pierce, FL*

#### **Tampa Bay Beer Co. 7**

*Reef Donkey APA - Tampa, FL*

### WINE BY THE GLASS

**Daily Red and White Special 8**

### COCKTAILS

#### **Aperol Spritz 10**

*Aperol, Prosecco, Soda*

#### **Cosmopolitan 10**

*Wheatley Vodka, Torada, Lime, Cranberry*

#### **Tom Collins 10**

*Breckridge Dry Gin, Simple, Lemon*

#### **Dark n' Stormy 10**

*Gosling's Black Rum, Gosling's Ginger Beer, Lime*

#### **Rusty Nail 10**

*Monkey Shoulder Scotch, Drambuie*

#### **Sazerac 10**

*Four Roses Bourbon, Simple, Peychaud Bitters,  
Absinthe Ordinaire*

EXECUTIVE CHEF: KEVAN HO

\*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before ordering, please notify your server of any allergies as not all ingredients are listed.