DEVIL TAKES A HOLIDAY LOCAL BUSINESS HAPPY HOUR PACKAGES



HELLo@deviltakesaholiday.com

We're offering discounted rates for local businesses hosting happy hours.
These rates apply to rentals on weekdays only between 4:00pm-6:30pm.
Contact us today to learn more and plan your next event at Devil Takes a Holiday!

SPRITZ DECK (up to 30 people)	MINIMUM SPEND
MONDAY - THURSDAY	\$300/hr
FRIDAY	\$450/hr

MAIN BAR + FRONT DECK (up to 50 people)	MINIMUM SPEND
MONDAY - THURSDAY	\$500/hr
FRIDAY	\$750/hr

ALL OF IT (up to 80 people)	MINIMUM SPEND
MONDAY - THURSDAY	\$800/hr
FRIDAY	\$1200/hr

DEVIL TAKES A HOLIDAY

LOCAL BIZ HAPPY HOUR SPRITZ DECK SAMPLE BEV MENU

HELLo@deviltakesaholiday.com

COCKTAILS \$10

(with alcohol)

Camparittos

Ingredients, Ingredients, Ingredients

We Can't Elope

Cantaloupe-infused Aviation gin, lemon, mint, agave

Burly w/ A View

Ingredients, ingredients, ingredients

Kalimotxo 4.0

Ingredients, ingredients, ingredients

White Wine Spritz

The rich (and aspiring) auntie's fave

Classic Margarita

Your tequila bestie

Mojito

For the mint-heads

ATONEMENTS

(sans alcohol)

Do You Dirty

Little Saints n/a distillate, New London Light n/a gin, Devil's pickle pepper brine, olive brine, saline

Marble Columns

Pathfinder n/a Amaro, Little Saints n/a distillate, maple syrup, lemon, egg white, NA bitters

IL TAKES A HOLIDAY

COCKTAIL LOUNGE

\$10

Spritz-SIN the Night Away

Pentire Coastal, rosemary, blood orange, Q tonic

NA-rgarita

Pentire Adrift 'spirit', fresh lime juice, agave, citrus salt

Cellular Device

Little Saints n/a distillate, celery juice, pineapple, lime, simple, ginger beer, black pepper salt

Mamma Ghia (how could I resist you?)

Ghia n/a aperitif, New London Light n/a gin, acid-adjusted orange juice, agave, lemon

Vacation

Coco Lopez, pineapple, lime, ginger beer

OTHER SINS

Wine red, white, rose	\$10
B eer Kirkland Signature Pilsner, Bud Heavy	\$5
A pero ni It's an Aperol Negroni	\$7
Spaghe tt Aperol, High Life, Lemon	\$7
A perol Spri tz Aperol, Cava, Soda, Orange	\$12
Hugo Spritz Elderflower, Cava, Soda	\$12

DEVIL TAKES A HOLIDAY

LOCAL BIZ HAPPY HOUR MAIN BAR SAMPLE BEV MENU

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COCKTAILS \$10

(with alcohol)

We Can't Elope

Cantaloupe-infused Aviation gin, lemon, mint, agave

Rhubarb's Drag Race

Vodka, rhubarb oleo, lemon, cava, crushed ice

Hot & Dirty Tini

Beefeater gin, Dolin Dry vermouth, house spicy pickle brine, olive brine

Add Billy's spice bomb (+\$1) to make it hotter!

Daiquiris

Well spirit of choice, lime, simple

\$hit is Bananas Milk Punch

Appleton Estate Rum, Velvet Falernum, Nilla Wafer, bananas

Classic Margarita

Your tequila bestie

Neuro-Spicy

Espolòn tequila blanco, habanero-infused mango nectar, lime, crushed ice, ginger beer, mint tincture (\$1 donation to Autism Speaks!)

ATONEMENTS \$10

(sans alcohol)

Do You Dirty

Little Saints n/a distillate, New London Light n/a gin, Devil's pickle pepper brine, olive brine, saline

Marble Columns

Pathfinder n/a Amaro, Little Saints n/a distillate, maple syrup, lemon, egg white, NA bitters

N TAKES A HOLIDAY

COCKTAIL LOUNGE

Spritz-SIN the Night Away

Pentire Coastal, rosemary, blood orange, Q tonic

NA-rgarita

Pentire Adrift 'spirit', fresh lime juice, agave, citrus salt

Cellular Device

Little Saints n/a distillate, celery juice, pineapple, lime, simple, ginger beer, black pepper salt

Mamma Ghia (how could I resist you?)

Ghia n/a aperitif, New London Light n/a gin, acid-adjusted orange juice, agave, lemon

Vacation

Coco Lopez, pineapple, lime, ginger beer

OTHER SINS

Wine red, white, rose	\$10
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Hu go Spri tz Elderflower, Cava, Soda	\$12

DEVIL TAKES A HOLIDAY **LOCAL BIZ HAPPY HOUR SAMPLE FOOD MENU**



PASSED A	PPS
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priced per piece

SPICY TUNA Crispy Sushi Rice, Ginger, Cucumber

PROSCIUTTO & STRAWBERRY CUP Whipped Ricotta, Balsamic

CRISPY MUSHROOM + MOZZ ARANCINI Mushroom risotto, mozzarella, Jersey red sauce

HOUSE FALAFEL Tzatziki, Pickled Onions

MUSHROOM TOAST Walnuts, Whipped Ricotta, August first Bread

EAST COAST OYSTERS On the half shell, Grapefruit, Shallot

DISPLAYED SNACKS

min. 10 guests, priced per person

Almonds + Olives Aperol glazed almonds and marinated olives \$6

\$5

\$5

\$5

\$6

\$8

CRUDITE 4-1-\$9 Seasonal Assortment of Raw + Pickled Vegetables Ranch, Blue Cheese, Hummus

> LOCAL VERMONT CHEESE ' An Assortment of our Favorite Vermont Cheeses Dried Fruit, Nuts, Berries, Crackers, Crostini

CHARCUTERIE A variety of VT Salami + Prosciutto Pickled Vegetables, Marinated Peppers, Olives, Mustard, Grilled Bread

Devil's Cocktail Sauce, Lemon

DISPLAYED SNACKS

min. 10 guests, priced per person

WINGS-'pick two

\$6

\$10

\$14

\$16

\$18

\$12

DRY RUB, BUFFALO, CHILI-GARLIC, or DUCK SAUCE Pink Peppercorn Ranch + Blue Cheese

OYSTERS ON THE HALF SHELL-

Chef's Choice of East Coast Oysters, Lemon, Spicy Cocktail, House Mignonette

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