

The Conche

GOLDEN HOUR

Happy hour · Sunday–Thursday, 5pm–7pm



Golden Hour Trio

Your choice of three signature bites, served in refined tasting portions

Bites

CONCHE BURGER SLIDERS

Braised short rib, bacon, shallot jam, Vermont cheddar, creamed spinach, chocolate BBQ sauce

NASHVILLE HOT CHICKEN SLIDERS

Fried Freebird chicken, house-made buns, cabbage coleslaw, hot-honey aioli

BUFFALO CHICKEN SLIDERS

Fried Freebird chicken, buffalo sauce, ranch, lettuce, sharp Vermont cheddar

CHEESEBURGER

Beef burger, lettuce and tomato, sharp Vermont cheddar

CRISPY CALAMARI

Cocoa beer batter, Fresno pepper aioli, pickled radish

CRISPY BRUSSEL SPROUTS

Miso brown butter

WATERMELON FETA SALAD

Compressed watermelon, honey-citrus dressing, dill oil, candied walnuts, feta cheese, pickled red onion

SWEET AND SOUR CAULIFLOWER

Zesty ginger and garlic cauliflower florets, crispy kale

CAESAR SALAD

Grilled romaine, house marinated heirloom cherry tomatoes, parmesan croutons, cocoa nib brittle shards, cocoa-infused cured egg yolk

ROSEMARY-PARMESAN OR SRIRACHA FRIES

Cocktails

BUBBLES & CHOCOLATE

Flight of prosecco, brut rosé and Brachetto, paired with white, milk and dark chocolate

GOLDEN SPRITZ

Gin, elderflower liqueur, lemon, bubbles

THE MOUSSETACHE

Vodka, Baileys, crème de cacao, milk chocolate, chocolate mousse, cocoa nib rim, chocolate shavings

THE CONCHE OLD FASHIONED

Bourbon, simple syrup, orange bitters, Angostura bitters, Aztec chocolate bitters

FETISH

Chocolate vodka, crème de cacao, lemon, strawberry syrup, strawberry foam, cocoa nib rim

CLASSIC MARGARITA

Tequila, lime, agave

Wine & Sparkling

HOUSE SPARKLING

Wyclef Brut Prosecco, California

HOUSE WHITE

Vento di Mare Pinot Grigio, Italy (2024)

HOUSE ROSÉ

Mon Amour, Montepulciano & Sangiovese, Italy NV

HOUSE RED

Grace Town Zinfandel blend, Lodi, California

BEER

Legend Brown Ale, Virginia 5.8%

Desserts

MANJARI

Single origin 64% Madagascar chocolate mousse filled with vanilla crème brûlée, dark chocolate brownie, chocolate pearls, salted caramel, salted caramel ice cream

JIVARA

Whipped milk chocolate ganache, chocolate cake, passion fruit caramel sauce, passion fruit gelée, passion fruit sorbet

POTTED GUAVA CHEESECAKE

Cream cheese and guava glaze, oatmeal crumble, pâte de brick straws

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.