

happy hour

◆ MUSSELS ◆

choose any style 10.00

MUSSELS VIN BLANC
Garlic, crème fraîche, shallot, parsley



THAI CURRY MUSSELS
Rice vermicelli, coconut, lemongrass, chilies, spinach, basil

SPRING PEA MUSSELS
White wine, mint, spätzle, Surryano ham

ANDOUILLE SAUSAGE MUSSELS
Bell pepper, red onion, Lagunitas IPA

◆ WARM BAVARIAN PRETZEL ◆

Cheese fondue, honey mustard butter, seasonal mustard
5.95

◆ LYON HALL FRANKFURTER ◆

Shortrib frankfurter, poppy seed roll, kraut, Dijon mustard
6.50

◆ HAM & CHEESE CROISSANT ◆

Sunnyside up egg, violet mustard aioli, almonds
6.50

LYON HALL BURGER

Raclette cheese and frites
9.95

Add bacon 1.50 Add a fried egg 1.50

10oz HANGER STEAK FRITES

21.75

◆ OYSTERS ◆

on the HALF SHELL

½ dozen 13.95 dozen 25.95

◆ JUMBO SHRIMP COCKTAIL ◆

14.50

◆ ½ lb. WARM MARINATED OLIVES ◆

6.25

◆ FRENCH ONION SOUP ◆

7.50

available 7 days a week
3pm - 7pm

**LYON
HALL**

happy hour

BEER 5-

WEIHENSTEPHANER ORIGINAL LAGER

STELLA ARTOIS

HOFBRÄU HEFE WEIZEN

LAGUNITAS IPA

CRISPIN DRY CIDER

ALEWERKS PORTER

WINE 5-

MARQUIS de la TOUR

(Sparkling Brut, France)

PRIEURÉ St. JULIEN

(White Cotes du Rhone, Grenache Blanc)

LAVENDETTE

(Provence, Rosé)

FLEUR DES TEMPLIERS

(Malbec, France)

THE SJF

*Sobieski vodka, ginger beer,
fresh squeezed limes 5-*

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LYON
HALL