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HAPPY HOUR



**DRINKS
5 EACH**

WINES BY THE GLASS

STANFORD SPARKLING, CA

OAK VINEYARDS CHARDONNAY, CA

CIELO PINOT GRIGIO, VENETO, IT

HACIENDA CABERNET SAUVIGNON, CA

RYDER ESTATE PINOT NOIR, CA

DRAFT BEER

SPECIALTY COCKTAILS

PRINCESS PEACH

FABER CITRUS VODKA, ST. GERMAINE,
PEACH, CRANBERRY, LIME, SPARKLING

CITY OF STARLIGHTS

BLUECOAT GIN, ROTHMAN & WINTER
CREME DE VIOLETTE, COTES MAS ROSE,
AGAVE, LEMON, ORANGE BLOSSOM, CA
FURLAN MOSCATO D'ASTI

HAM HANDED

BELVEDERE UNFILTERED VODKA, FRUITLAB
GINGER LIQUEUR, ORGEAT, HONEY, LIME,
BARRITT'S GINGER BEER

WHAM!OJITO

FABER RUM, WATERMELON, AGAVE, LIME,
FRESH MINT, SODA

SNACKS 5 EACH

DEVILED EGGS

CHORIZO, CILANTRO, MANCHEGO

PIGS IN A BUCKET

HONEY DIJON MUSTARD

BLACKENED SALMON TACOS

PICO DE GALLO, PICKLED RED ONION, CILANTRO JALAPEÑO CRÈME FRAICHE

HOUSE MADE VODOO POTATO CHIPS

DILL RANCH DRESSING

WILD MUSHROOM SPRING ROLLS

BLACK PEPPER-TRUFFLE AIOLI

SMALL PLATES 7 EACH

SHORT RIB TOAST

HORSERADISH CREME FRAICHE, AGED CHEDDAR

KOBE BEEF HOT DOG

BACON ONION JAM, CHIVE, PICKLE

TUNA TARTARE

SAFFRON AIOLI, CHORIZO, TOMATO, CILANTRO

HOUSE CUT FRIES

SHORT RIB GRAVY, CABOT CHEDDAR

TRIPLE CREME BRIE

GRILLED SOURDOUGH, SALTED MARCONA ALMONDS, PORT WINE BRAISED
CHERRIES

MEDIUM PLATES 10 EACH

PRIME STEAK BURGER

DUET OF LANCASTER CHEDDAR, CHIPOTLE THOUSAND ISLAND,
BOSTON LETTUCE, TOMATO

BUTTERMILK FRIED OYSTER PO BOY

RED PEPPER REMOULADE, PICO, CILANTRO, CRISP ROMAINE

SHORT RIB SANDWICH

HORSERADISH CREAM, SHARP PROVOLONE, ROASTED POBLANO PEPPERS,
CIABATTA

GRILLED CHICKEN WRAP

BASIL PESTO, BACON, ROMAINE, CAESAR AIOLI

PULLED PORK SLIDERS

ORANGE MOJO, CHIPOTLE VEGETABLE SLAW, BRIOCHE

HAPPENINGS

BOOZY BRUNCH

EVERY SUNDAY!

GIRLS NIGHT OUT

EVERY WEDNESDAY
IN THE LOUNGE 6:30-9:30 PM

ASK ABOUT PRIVATE

EVENT OPTIONS
FOR YOUR NEXT CELEBRATION

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES