

HAPPY HOUR



WINES BY THE GLASS 5

STANFORD SPARKLING, CA

OAK VINEYARDS CHARDONNAY, CA

CIELO PINOT GRIGIO, VENETO, IT

HACIENDA CABERNET SAUVIGNON, CA

RYDER ESTATE PINOT NOIR, CA

DRAFT BEER 5

SPECIALTY COCKTAILS 5

WHAM!OJITO

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

PRINCESS PEACH

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

LADIDA

JIM BEAM BOURBON, PINEAPPLE,
BITTER TRUTH ALLSPICE DRAM, MINT
LEMON, HONEY, ANGOSTURA

MARGAUX YOUR OWN WAY

THE REAL MCCOY 3 YEAR WHITE RUM,
LUXARDO MARASCHINO, LIME, HONEY,
Q GRAPEFRUIT SODA

SNACKS 5 EACH

DEVILED EGGS

CHORIZO, CILANTRO, MANCHEGO

MAC & CHEESE

SMOKED GOUDA, TRUFFLE BREAD CRUMBS

PIGS IN A BUCKET

HONEY DIJON MUSTARD

TRUFFLE PARMESAN FRIES

HAND CUT POTATOES, CHIVES, TRUFFLE OIL

HOUSE MADE VODOO POTATO CHIPS

DILL RANCH DRESSING

SMALL PLATES 7 EACH

SHORT RIB TOAST

HORSERADISH CREME FRAICHE, AGED CHEDDAR

KOBE BEEF HOT DOG

BACON ONION JAM, CHIVE, PICKLE

YELLOWFIN TUNA TARTARE

SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS,
SESAME GINGER SOY VINAIGRETTE*

SHORT RIB FRIES

HAND CUT FRIES, SHORT RIB GRAVY, CABOT CHEDDAR

MEDIUM PLATES 10 EACH

HALF POUND PRIME BURGER

CHEDDAR CHEESE, BEEFSTEAK TOMATOES, CARAMELIZED ONIONS, CHIPOTLE
1000 ISLAND

NEW ENGLAND SHRIMP ROLL

GRILLED SHRIMP, TOMATO CONFETTI, BUTTERED POTATO ROLL

GRILLED HERB CHICKEN BREAST

SMOKED GOUDA, BACON ONION JAM, HORSERADISH HONEY MUSTARD,
TOASTED BRIOCHE

ANCIENT GRAIN SALAD

GRILLED CHICKEN, BABY SPINACH, FRISEE, PORT CHERRIES, GOAT CHEESE,
MARCONA ALMONDS, WALNUT VINAIGRETTE

BLACKENED JAIL ISLAND SALMON TACOS

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

WINE NOT SUNDAYS

BOTTLES OF WINE ARE HALF
PRICED EVERY SUNDAY FOR
BRUNCH & DINNER

HAPPENINGS

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

HAPPY HOUR 9.21.18