

HAPPY HOUR

SUNDAY – FRIDAY
4:30PM – 7:00PM

\$4

Bruschetta

Baked with tomatoes, garlic, basil
& Parmesan cheese

Hummus Trio

A classic combination of traditional, roasted pepper
& edamame served with pita and plantain chips

Spinach Artichoke Dip

Topped with tomatoes & basil,
served with crostinis

\$5

Firecracker Shrimp

Tempura fried & tossed in a
spicy dynamite sauce

Calamari & Friends

Lightly fried calamari & more, served
with citrus chili vinaigrette & marinara

Ahi Nachos

Seared & served atop fried wontons,
with pickled ginger & wasabi cream

\$6

Prime Rib Sliders

Topped with caramelized onions, horseradish cream
& melted Monterey Jack cheese

Fish Tacos

Cajun spiced Mahi in warm, soft tortillas with cabbage,
cheese, pico de gallo & ranch dressing

Steamed Mussels

With tomato, basil, garlic & white wine

Available in Bar Only

Happy Hour not available on select holidays & holiday weekends.

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\$6 MARTINIS

Chart House Cosmopolitan
Granny Smith
Tuaca Lemon Drop
Chocolate Covered Cherries
Pomegranate Tini

\$5 COCKTAILS

Mango Mojito
Blueberry Mojito
Agave Nectar-Rita
Fleur d’Lis
Willie Mary

\$5 WINES BY THE GLASS

Trapiche ‘Oak Cask’ Chardonnay
Chateau Ste. Michelle Riesling
Beringer White Zinfandel
L de Lyeth Cabernet Sauvignon
Dynamite Merlot

\$4 WELL SPIRITS

Vodka • Gin • Rum • Tequila • Bourbon • Scotch

\$3.50 IMPORT & SPECIALTY BOTTLES

Fat Tire • Michelob Ultra
Sierra Nevada Pale Ale • Dos Equis Lager
Mammoth Brewing Co. (IPA • Amber • Pilsner)
Heineken • Corona

\$2.50 DOMESTIC BOTTLES

Miller Lite • Bud Light • Coors Light

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