

HAPPY HOUR

SUNDAY - THURSDAY
4:30PM – 6:00PM

\$3

Bruschetta

Baked with tomatoes, garlic, basil
and Parmesan cheese

Fried Artichoke Hearts

Served with ranch for dipping

Spinach Artichoke Dip

Topped with tomatoes and basil,
served with crostinis

\$4

Firecracker Shrimp

Tempura fried and tossed in a
spicy dynamite sauce

Fried Mushrooms

Served with a tangy twist
on ranch for dipping

Ahi Nachos

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

\$5

Prime Rib Sliders

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

Fish Tacos

Cajun spiced Mahi in corn tortillas with cabbage,
cheese, pico de gallo and ranch dressing

Oysters on the Half Shell

Three with lemon cucumber vinaigrette



Available in Bar Only

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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
Chart House Margarita
Fleur d'Lis
Willie Mary

\$4 TASTE OF THE GRAPE

Glass Mountain Chardonnay
Chateau Ste. Michelle Riesling
Hogue Cabernet Sauvignon
Smoking Loon Merlot
Beringer White Zinfandel

\$4 WELL COCKTAILS

Vodka • Gin • Rum • Tequila • Bourbon • Scotch

\$3.50 IMPORT & SPECIALTY BOTTLES

Fat Tire • Samuel Adams
Sierra Nevada Pale Ale • Dos Equis Lager
Heineken • Newcastle • Amstel Light
Mammoth Brewing Co. (IPA • Amber • Pilsner)
Blue Moon • Stella Artois

\$2.50 DOMESTIC BOTTLES

Budweiser • Bud Light • Coors Light



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MAM 12/09