

# HAPPY HOUR

MONDAY – FRIDAY  
4:30PM – 6:30PM

\$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

## Plantain Chips & Salsa

Crispy fried plantains, served with avocado tomatillo salsa & tomato salsa fresca

\$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

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

**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 by Lyeth Cabernet Sauvignon  
Dynamite Merlot

## \$4 WELL SPIRITS

Vodka • Gin • Rum • Tequila  
Bourbon • Scotch

## \$4 PREMIUM DRAFTS

Pyramid Hefeweizen  
Fat Tire  
Sierra Nevada Pale Ale

## \$3 DOMESTIC DRAFT

Coors Light

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