

HAPPY HOUR

\$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

Plantain Chips & Salsa

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

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 corn 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 illnesses.

Available in Bar Only

Happy Hour not available on select holidays & holiday weekends.

HAPPY HOUR

MONDAY - FRIDAY • 4:30PM - 7:00PM

\$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

\$4 WINES BY THE GLASS

Lindemans Bin 65 Chardonnay
Chateau Ste. Michelle Riesling
Beringer White Zinfandel
Snap Dragon Cabernet Sauvignon
Concannon Merlot

\$4 WELL SPIRITS

Vodka • Gin • Rum • Tequila
Bourbon • Scotch

\$3.50 IMPORT & SPECIALTY BOTTLES

Michelob Ultra • Samuel Adams
Sweetwater • Yuengling
Guinness • Amstel Light
Heineken • Bass Pale Ale • Corona

\$2.50 DOMESTIC BOTTLES

Budweiser
Bud Light
Miller Lite
Coors Light

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SAV 4/11