

# HAPPY HOUR

MONDAY – FRIDAY • 4:30PM – 6:30PM

**\$4**

## **Hummus Trio**

Traditional, roasted red pepper,  
edamame, grilled pita, plantain chips

## **Fried Artichokes**

Lemon basil aioli

## **Truffle Skinny Fries & Friends**

Truffle shoestring fries, fried plantains, sweet potatoes

**\$5**

## **Calamari & Friends**

Lightly fried, citrus chili sauce, marinara

## **Lettuce Wraps**

Wok-seared chicken, cucumbers, carrots,  
crispy rice sticks, sweet soy glaze

## **Spinach & Artichoke Dip**

Tomatoes, basil, crostinis

**\$6**

## **Ahi Nachos\***

Seared atop fried wontons, pickled ginger, wasabi cream

## **Mediterranean Chicken Pita**

Grilled branzino herb chicken,  
shaved lettuce, tomatoes, cucumbers, tzatziki sauce

## **Firecracker Shrimp**

Tempura fried, tossed in a spicy kim chee sauce

**\$7**

## **Fish Tacos**

Mahi blackened, warm tortilla, cabbage,  
Jack cheese, pico de gallo, ranch dressing

## **Prime Rib Sliders**

Caramelized onions, Jack cheese, horseradish sauce

## **Shrimp Tacos**

Lightly fried, warm tortilla, cabbage,  
Jack cheese, pico de gallo, kim chee

### **Available in Bar Only**

Before placing your order, please inform your server if a person in your party has a food allergy.  
\*NOTICE: Consuming raw or undercooked seafood may increase your risk of food borne illness.

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## \$7 MARTINIS

Apple Cosmo  
Tuaca Lemon Drop  
Pomegranate Tini

## \$6 COCKTAILS

Mango Mojito  
Pomegranate Mojito  
Fleur D'Lis  
Ginger Rita

## \$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

## \$4 PREMIUM DRAFTS

Pyramid Hefeweizen  
Mission Blonde  
Sierra Nevada Pale Ale

## \$3 DOMESTIC DRAFTS

Coors Light

### **Available in Bar Only**

Happy Hour not available on select holidays & holiday weekends.