

# HAPPY HOUR MENU

3 pm — CLOSE EVERYDAY!

## WINE *by the* GLASS

\$2 Off All Regular Wines By-The-Glass

### SPARKLING & CHAMPAGNE

	glass
Domaine Chandon, California (187ml split)	10
Villa Sandi, Prosecco, Italy (187ml split)	10

### WHITE WINE

Greystone Cellars Chardonnay, CA, '13	8
Kendall Jackson Chardonnay, Estate Grown, CA, '14	10
Hidden Crush Chardonnay, Central Coast, '14	12
Lumina Pinot Grigio, Italy, '14	10
Kendall Jackson Pino Gris, CA, '14	10
Nobilo Sauvignon Blanc, New Zealand, '15	11
Famille Perrin Rosé, Cotes du Rhone, '15	10
Blufeld Riesling, Germany, '14	10

### RED WINE

Greystone Cellars Cabernet Sauvignon, CA, '14	8
Decoy By Duckhorn Cabernet Sauvignon, Sonoma, '15	14
Atlas Peak Cabernet Sauvignon, Napa, '13	16
McManis, Merlot, CA, '14	10
Fat Monk Pinot Noir, Central Coast, '13	10
Migration by Duckhorn, Pinot Noir, Russian River, '15	16
Terrazas "Reserva" Malbec, Argentina, '12	12
Decoy By Duckhorn, Zinfandel, Sonoma, '14	12
Boom Boom! Syrah, Washington State, '14	10

## DRAFT BEER

\$2 Off All Draft Beers

Eel River Blonde . . . . .7	Lovi's House Pale Ale . . . . .7
Stella . . . . .7	Goose Island IPA . . . . .7
Bud Light . . . . .6	Alagash White . . . . . 7.5
Montejo . . . . .6	Ace Pear Cider . . . . .7
"Modern Times" Stout . . . . .7	Rotating Craft Taps . . . . .MP
Old Chub (Nitro) . . . . .7	

## BOTTLED BEER

\$1 Off All Bottled Beers

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## COCKTAILS

### *\$6 You Call It*

Any liquor below with mixer for \$6

Svedka Vodka

Cruzan Rum

Montezuma Tequila

Fleishman's Gin

Evan Williams Whiskey

Dickel & Pickle Shot

### *\$7 Cocktails*

Martini Pours with Happy Hour products

Cosmopolitan

Lemondrop Martini

Apple Martini

Watermelon Martini

Long Island (A.M.F., Tokyo Tea)

Electric Lemonade

### *\$8 Premium Cocktails*

Pomelo Flower Drop

Signature Mojito

Poma-Tini

Peligroso Margarita

Signature Bloody Mary

# HAPPY HOUR

## NOSH MENU

3 pm – CLOSE EVERYDAY!

**\$6.00**

### HUMMUS

with Pita Bread

### ONION RINGS

with creamy Bleu Cheese Dressing

### FRIED PICKLES

with Ranch Dressing

### TRUFFLE FRIES

made with Skinny Fries

### RANCHERO BEAN DIP

with Homemade Tortilla Chips

**\$7.00**

### WALDORF CHICKEN SALAD

served in a Lettuce Cup

### BRISKET QUESADILLA

with Pico de Gallo and Sour Cream

### SPINACH ARTICHOKE DIP

with House-made Rye Crisps

### ZUCCHINI STICKS

Tempura Battered, served with Ranch Dressing

### POTATO SKINS

with Bacon, Chives, Cheddar Cheese and Sour Cream

**\$8.00**

### MOZZARELLA STICKS

Tempura Battered, served with Marinara Sauce

### AMERICAN KOBE SLIDERS

with Lettuce, Tomato and Truffle Mayo

### BBQ BRISKET SLIDERS

topped with our Signature Cole Slaw

### BUFFALO WINGS

with Ranch or Bleu Cheese Dressing

**\$9.00**

### CAPRESE SALAD

Fresh Tomatoes and Buffalo Mozzarella Cheese

### NACHOS SUPREME

with Grilled Chicken or Ground Beef

### CAESAR SALAD

with Salmon or Chicken

### PROSCIUTTO

with Fresh Melon

**\$10.00**

### CHICKEN POT PIE

### CHEESEBURGER

### SALMON BURGER

### TURKEY BURGER

All Burgers served with Steak Fries, Skinny Fries

or Sweet Potato Fries

*No Substitutions on any of our Happy Hour Items Please.*