

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
Nino Franco Prosecco, Italy	11

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
Kim Crawford 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
Uppercut Cabernet Sauvignon, Napa, '13	12
Atlas Peak Cabernet Sauvignon, Napa, '13	15
McManis, Merlot, CA '14	10
Fat Monk Pinot Noir, Central Coast, '13	9
Smoke Tree Pinot Noir, Sonoma County, CA '14	12
Terrazas "Reserva" Malbec, Argentina, '12	12
Kendall Jackson Zinfandel, Estate Grown, CA, '13	11
McManis Petite Sirah, CA, '14	10

DRAFT BEER

\$2 Off All Draft Beers

Eel River Blonde 6.5	Kona Firerock Pale Ale . . 6.5
Stella 7	Goose Island IPA 7
Bud Light 6	Alagash White 7.5
Montejo 6	Ace Pear Cider 6.5
"Modern Times" Stout 7	Rotating Craft Taps MP
Old Chub (Nitro) 6.5	

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

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\$5.00

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

\$6.00

HOMEMADE MEATBALL SLIDERS

in our House Marinara Sauce

BRISKET QUESADILLA

with Pico de Gallo and Sour Cream

POBLANO POPPERS

with Ranch Dressing

ZUCCHINI STICKS

Tempura Battered, served with Ranch Dressing

POTATO SKINS

with Bacon, Chives, Cheddar Cheese and Sour Cream

\$7.00

MOZZARELLA STICKS

Tempura Battered, served with Marinara Sauce

AMERICAN KOBE SLIDERS

with Lettuce, Tomato and Truffle Mayo

CHINESE CHICKEN SKEWERS

with our Signature Cole Slaw

BUFFALO WINGS

with Ranch or Bleu Cheese Dressing

\$9.00

BBQ BRISKET SLIDERS

topped with our Signature Cole Slaw

NACHOS SUPREME

with Grilled Chicken or Ground Beef

REUBEN FRITTERS

with Thousand Island Dressing

\$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.