

# HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM

## HAPPY HOUR FOOD SPECIALS:

- HUMMUS & OLIVE DIP GF V** 5  
Chickpea spread, tahini, olive tapenade, corn chips
- LOCAL RICOTTA V** 6  
Olive oil, black pepper, cranberries, dark chocolate, hazelnuts, nutmeg, honey drizzle, crispy sage, warm raisin walnut bread
- GOAT CHEESE MUSHROOM WONTONS V** 6  
Lightly fried w/ truffle honey, tomato chip, harissa crema
- SALMON TIRADITO GF** 8  
Thinly sliced raw salmon, onions, cucumbers, avocado cilantro, crispy quinoa
- SWEET & SOUR TOTS GF** 8  
Crispy tater tots, pulled short rib, scallion, sesame, cilantro
- MUSSELS & ROMESCO** 8  
w/ roasted peppers & tomatoes, cilantro, garlic, herbed bread crumbs, almonds, grilled bread
- CHEESE PLATE V** 8  
Trio of cheeses, crostini, truffle honey, fig jam
- BAR PIE V** 8  
w/ fresh mozzarella, tomato sauce, parmesan  
TOPPINGS: sausage, pepperoni, bacon, caramelized onion, mushrooms, peppers, goat cheese, fresh tomato \$1 ea.
- GOAT CHEESE TART** 9  
Caramelized onions, applewood bacon, rosemary, parmesan, sour cream, olive oil

All happy hour food & drink is available in the bar & lounge only.

**GF** Denotes a Gluten Free menu item. We use Gluten Free soy sauce.

**V** Denotes a Vegetarian item.

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## HAPPY HOUR WINE SPECIALS:

### \$6 MARK DANIEL WINE SELECTIONS

Mark Daniel Cabernet Sauvignon

Mark Daniel Chardonnay

## HAPPY HOUR DRINK SPECIALS:

### \$5 MIXED WELL DRINKS

Choice of: One Well Spirit and One Juice or Soda served in Collins Glass

### \$8 VAN GOGH MARTINIS & COSMOPOLITANS

Choice of: acai blueberry, orange, melon, pineapple,  
double espresso, wild apple, mango, citron,  
vanilla, raspberry, peach, pomegranate

## HAPPY HOUR BEER SPECIALS:

### \$1 OFF ALL DRAFTS

### \$4 HAPPY HOUR DOMESTIC BEERS

Choice of: Miller Lite, Coors Light, Bud Light

### \$5 HAPPY HOUR CRAFT BEERS

Choice of: Riverhorse IPA, Brooklyn Lager, Seadog Blueberry Ale