

HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM

HAPPY HOUR FOOD SPECIALS:

- HUMMUS & OLIVE DIP GF V** 5
Chickpea spread, tahini, olive tapenade, corn chips
- EDAMAME GF V** 6
Steamed w/ sea salt
- GOAT CHEESE MUSHROOM WONTONS V** 6
Lightly fried w/ truffle honey, tomato chip, harissa crema
- SALMON TIRADITO GF** 8
Thinly sliced raw salmon, mango habenero hot sauce, mandarin orange, citrus chamomile dressing, herbs, crispy potato chips
- STEAMED BUNS** 8
Pork belly, fresno chili, scallion, cucumber, hoisin sauce
- CAJUN MUSSELS** 8
North Country tasso ham, onions, green bell peppers, celery, Creole seasoning, 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, pb&j, banana, 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, Troegs Dreamweaver, Anchor Steam