

# HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM

## 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:

### \$3 YUENGLING DRAFT PINT

### \$4.5 HAPPY HOUR DOMESTIC BEERS

Choice of: Miller Lite, Coors Light, Bud Light

### \$6 NEW JERSEY CRAFT BEERS

Choice of: Riverhorse IPA or Flying Fish Pale Ale

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## 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
- BUFFALO CAULIFLOWER GF V** 8  
Lightly fried cauliflower, bleu cheese sauce, carrot, celery, fresh chives, spiced chickpea puffs
- BUN MI FRIED BUN** 8  
Lightly fried steam bun, roasted Berkshire pork belly, pickled veggies, house-made pâté, fresh cilantro
- SALMON TIRADITO GF** 8  
Sliced raw salmon, passion fruit mezcza marinade, crispy yucca, red chili, avocado, cilantro
- SPICY SOFRITO MUSSELS** 8  
Hollander Maine mussels, stewed tomatoes, onions jalapeño, garlic, cilantro, lime, grilled bread
- CHEESE PLATE V** 9  
Trio of cheeses, rosemary cracker, honey, preserves, fruit
- BAR PIE V** 9  
w/ fresh mozzarella, tomato sauce, parmesan  
TOPPINGS: sausage, pepperoni, bacon, caramelized onion, mushrooms, peppers, goat cheese, fresh tomato \$1 ea.

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.