

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, 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 CRAFT BEERS

Choice of: Riverhorse IPA, Bell's Porter, Downeast Cider

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HAPPY HOUR FOOD SPECIALS:

- CHICKEN LIVER PÂTÉ** 8
Local organic Amish chicken liver, apricot gelee, artisanal
grilled sourdough, hibiscus pickled onions
- STEAMED MUSSELS** 8
Hollander Maine mussels, cilantro broth, pancetta,
blackened paprika powder, grilled bread
- HUMMUS & BASIL GF V** 9
Chickpea & basil spread, roasted peppers, almonds,
kalamata olive crumble, crispy chickpea, garlic chips
parmesan, olive oil, served w/ corn chips
- GUACAMOLE GF V** 9
Made to order, jalapeño, onion, cumin, lime, cilantro,
served with corn chips and veggies
- CHORIZO & TOTS GF** 9
Chorizo crumble, Belgian tater tots, tomato fondue,
mojo aioli, cilantro, lime
- CHEESE PLATE V** 9
Trio of cheeses, with seasonal accoutrements
- BAR PIE V** 9
w/ fresh mozzarella, tomato sauce, parmesan
TOPPINGS: sausage, pepperoni, bacon, caramelized onion,
mushrooms, peppers, goat cheese, jalapeño \$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.