

BAR HAPPY HOUR

Monday - Sunday

3pm - 6pm

HAPPY HOUR AFTER DARK

Monday – Thursday

9pm – 11pm

Friday, Saturday

10pm – 12am

*Kitchen concludes service 30 minutes before closing
Sunday Only! Our Happy Hour Bacon Burger is available all day*

Margherita Flatbread , basil oil, San Marzano cherry tomato sauce, fresh Buffala mozzarella, basil leaves, Parmigiano Reggiano.....	14
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic, 5 spice, sesame and orange. Thai basil, scallions, sprouts and lime.....	15
Wagyu Beef Fat Truffle Fries , Parmigiano Reggiano, black truffle aioli	12
Charcuterie Plate , daily selection of house cured meats, cornichons, Saskatoon berry reduction, pickled shallots, Guinness mustard	16
Fried Ricotta Gnocchi , roasted onion cream, white truffle oil.....	12
Fried Brussels Sprouts , lemon caper vinaigrette, garlic chips, Reggiano .	12
Bellota Iberico Serrano and Roasted Beet , golden and bull’s blood beets, watercress, purple onion, chèvre vinaigrette, salt brined pistachio, Humboldt fog, madeira honey.....	15
*Applewood Grilled Pork Chop Stack , pork porterhouse chops, herb chimichurri butter, lemon, olive oil, chives	14
Deviled Eggs , truffled bacon.....	10
Cheese Plate , daily selection of two cheeses and accompaniments.....	11
Spicy Habanero Butter Shrimp , sweet baby shrimp, garlic butter, white wine, habanero sauce, sliced ciabatta bread	15
Blackened Wagyu Beef Flatbread , American Wagyu sirloin, cilantro lime crema, pico de gallo, caramelized onion, chipotle sauce, cilantro.....	15
Beecher’s Flagship Reserve Cheddar Macaroni and Cheese ,	12
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	13
* USDA Prime Beef Bacon Cheeseburger , 10oz. wt. ground prime chuck & short rib burger, Beecher’s reserve cheddar, Kurobuta bacon, lettuce, tomato, onion, pickle & drive in sauce on our house baked sweet roll <i>(There is a \$2 charge to split the burger, no <u>substitutions</u> please)</i>	15

HAPPY HOUR BEVERAGES

Coors Light	4.5
Beardslee Rotating	7
Vodka & Soda Reyka.....	7
Gin & Tonic Hendricks.....	7
Manhattan Old Forester Statesman, sweet vermouth, aromatic bitters...8	
Sauvignon Blanc, Fronterra, CL – 4 or 8 oz glass	4.5 / 9
Chardonnay, Souverain, CL – 4 or 8 oz glass	5.5 / 11
Rosé, Maretagno, FR – 4 or 8 oz glass	4.5 / 9
Red Blend, Stimson, WA – 4 or 8 oz glass	4.5 / 9
Cabernet Sauvignon, Souverain, CA – 4 or 8 oz glass	5.5 / 11

A 3% surcharge will be added to each guest check.

This is not a gratuity for services rendered by employees.

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.