

BAR HAPPY HOUR

Monday - Sunday
3pm - 6pm

HAPPY HOUR AFTER DARK

Tuesday – Saturday
9pm – 10:30pm

*Kitchen concludes service 30 minutes before closing
Sunday Only! Our Happy Hour Burgers are available all day*

Sweet Italian Sausage & Roasted Pepper Flatbread , whole milk mozzarella, fresh lemon ricotta, crushed red chilies, Reggiano, basil.....	14
* Seven Flavor Prime Tenderloin Bites , lemongrass, ginger, garlic 5 spice, sesame and orange. Thai basil, scallions, sprouts and lime.....	15
Charcuterie Plate , daily selection of house cured meats, cornichons Saskatoon berry reduction, pickled shallots, Guinness mustard	16
Fried Brussels Sprouts , lemon caper vinaigrette, Reggiano, garlic chips..	12
Cajun Fettuccine , organic chicken breast, cajun spices, spicy mamou sauce, Parmigiano Reggiano, scallions.....	12
Wagyu Beef Fat Truffle Fries , black truffle aioli	13
Deviled Eggs , truffled bacon.....	10
Beer Battered Artichoke Hearts , herbed aioli.....	12
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
Pepperoni, Roasted Mushroom and Olive Flatbread , fresh mozzarella, house made pepperoni, calamata olives, crispy crumbled pepperoni.....	15
Beecher's Flagship Reserve Cheddar Macaroni and Cheese	12
Tempura Fried Kurobuta Bacon , maple sambal dipping sauce	13
* USDA Prime Dry Aged Beef Cheeseburger , 10oz. dry aged beef brisket, telaggio cheese, caramelized onions, herbed mayo, lettuce, tomato, pickle, on our house baked sweet roll	15
* 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 burgers, no <u>substitutions</u> please)</i>	15

HAPPY HOUR BEVERAGE

Sipsmith Gin Martini.....	8
Hendricks Gin & Tonic.....	10
Harlen Wheatley Vodka, Aperol, Pamplemousse, basil.....	10
Old Fashioned Michter's Rye, simple, bitters, orange peel.....	9
Manhattan Bourbon or Rye.....	9
Sauvignon Blanc, Horse Heaven Hills, WA – 4 or 8oz glass	4.5 / 9
Chardonnay, Ghost Pines, Napa CA – 4 or 8oz glass.....	7 / 14
Rosé, La Croix Belle, FR – 4 or 8oz glass.....	4.5 / 9
Red Blend, Ghost Pines, Napa, CA – 4 or 8oz glass	8 / 16
Cabernet Sauvignon, Copper Ridge, CA – 4 or 8oz glass.....	4.5 / 9

A 20% Service Charge will be added for parties of 6 or more.

* 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.