

Happy Hour

Wines

House White Wine Varietal Changes Regularly	\$6
House Red Wine Varietal Changes Regularly	\$6
House Bubbly Rose Toresella Prosecco Rose	\$7
<u>Cocktails</u>	
House Margarita	\$8
House Sangria (White or Red)	\$9
Well Cocktails	\$7
Moscow Mule	\$10
Cucumber Lime Press	\$9
House Old Fashioned	\$12
Lemon Drop Martini	\$11
Cosmopolitan	\$10
Smoked Old Fashioned	\$13
Cranberry Whiskey Sour	\$9

\$2 off all draft beers

Happy Hour served Monday - Friday 3-6pm All Day Monday



Happy Hour

Small Bites

Fresh Oysters \$3 / EA served on ice and cocktail sauce	
Marinated Olives (GF, VGT) \$5 mediterranean herbs	
Deviled Eggs (GF) \$1.25 / EA crisp prosciutto, chives, paprika	
Fresh Burrata (GF, VGT) \$14 tomato, basil, olive oil, balsamic, flatbread, parmesan crostini	
Brussels Sprouts bacon, thyme, hollandaise \$14	
Crisp Cod Fritters \$9 herb tartar	
Hand-Cut Fries (VGT) house-cut, chipotle aioli	
Shrimp Cocktail \$2 gulf-caught, cocktail sauce	
Italian Meatballs beef and pork, marinara, parmesan	
Chicken Wings \$14 buffalo, BBQ, or spicy rub, blue cheese or ranch	
Cheesy Bread (VGT) \$9 garlic-herb butter, mozzarella, parmesan, marinara	
Blistered Shishito Peppers (VGT) \$10 blackened seasoning, sambal crema	
Fresh Hummus (VG) "everything" flat bread, veggies, olive tapanade	

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