

HAPPY HOUR MENU



COCKTAILS

Cosmopolitan

vodka, triple sec, fresh lime juice,
and cranberry juice

-6-

Sparkling Raspberry

raspberry liqueur, fresh lime juice,
and sparkling wine

-6-

Skinny B

whipped cream vodka, fresh lime
juice, pineapple juice, and soda

-6-

Garden

infused pepper tequila, elderflower
liqueur, pineapple juice, and
hibiscus syrup

-6-

Grapefruit Collins

Gin, fresh lime juice, grapefruit
juice, topped with soda

-6-

Select Wines

-5-

Draft Beers

-4-

—Happy Hour 3pm - 6pm Daily—

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Calamari

Lightly breaded with gluten free flour and spices, served with a tangy ponzu sauce.

-12-

Ahi Tuna Poke*

Fresh *ahi tuna, served with avocado and house made corn tortilla chips, topped with a chipotle and cilantro oil drizzle.

-13-

Crab Cakes

Two golden brown crab cakes topped with a lemon cilantro sauce, served alongside a bed of mixed greens with a citrus vinaigrette.

-14-

Smoked Salmon Crostini (GFA)

House made crostini with house smoked salmon, truffle cream cheese spread, cherry tomatoes, capers, basil, olive oil, and a balsamic reduction drizzle.

-13-

Cheese Board (GFA)

Three weekly cheeses served with artisan olives, dry salami, herb infused local honey, and house made crostini.

-12-

Scallops*

Two pan seared scallops, topped with bacon maple marmalade, *maple aioli, and a balsamic reduction drizzle.

-17-

Baba Ghanoush (GFA)

Creamy smoked eggplant dip served with pita bread and sliced cucumbers.

-10-

Veggie Lettuce Wraps

Two romaine lettuce cups filled with tofu, quinoa, apple, cilantro, green onion, cherry tomatoes, and roasted cashews.

-7-

House Fries

Seasoned house made fries served with a balsamic ketchup.

-5-

Mussels and Clams* (GFA)

Mussels and clams sautéed with Spanish style chorizo, garlic, shallots, white wine, and butter. Served with roasted garlic bread.

-15-

Gluten Free Options Available (GFA)

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness