

# HAPPY HOUR MENU

*Daily 3 p.m. till 5 p.m.*

## COCKTAILS

-6-

### **Cosmopolitan**

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

### **Sparkling Raspberry**

raspberry liqueur, fresh lime juice, and sparkling wine

### **Skinny B**

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

### **Garden**

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

### **Grapefruit Collins**

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

## Select Wines

-5-

## Draft Beers & Cider

-4-

## Small Plate Offerings

### **Baba Ghanoush (GFA)**

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

-10-

### **House Fries**

Seasoned house made fries served with a balsamic ketchup.

-5-

### **Deviled Eggs**

Four classic creamy deviled eggs, dusted with paprika and just a dash of ghost pepper salt.

-5-

Gluten Free Options Available (GFA)

Add: Chicken -5- Grilled Prawns -5- Steak -6-  
Smoked Salmon -8-

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*Daily 3 p.m. till 5 p.m.*

## Small Plate Offerings

### **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-

### **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-

### **Half Caesar Salad (GFA)**

Chopped romaine topped with a house made classic \*caesar dressing with shaved reggiano and house made croutons.

-5-

### **Lamb Kabobs**

Middle Eastern lamb kabob served with a side of cucumber raita for dipping.

-3 each-

### **House Smoked BBQ Ribs**

Two house smoked and slow braised BBQ pork ribs.

-7-

### **Mussels and Clams (GFA)**

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

-14-

Gluten Free Options Available (GFA)

\*This item is prepared to order and may contain raw items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness\*