



# Happy Hour



Monday – Friday: 11am – 6:30pm

\*ALL PRICES INCLUDE TAX\*

## DRINKS

### **\$5 GLASSES OF WINES ALL DAY, EVERYDAY!**

White: *Stemmari Pinot Grigio*

Red: *Stemmari Nero D'Avola*

Rosé: *Stemmari Nero D'Avola*

Sparkling: *Jules Larose Blanc de Blanc*

Sparkling Rosé: *Comte de Lafayette Rosé*

Cider: *Isastegi Basque Cider*

### **\$2.25 Domestic Beers**

*Bud Light*

*Miller Lite*

*High Life*

*Michelob Ultra*

*Rolling Rock*

### **Craft Cocktails**

**\$5 Sangria:** House Infused Pear Brandy  
(Red, White or Sparkling)

**\$6 Wintry Punch:** Spiced Rum, Hibiscus  
Spiced Liqueur, Pineapple

**\$6 Pimm's Cup:** Ginger & Rosemary

## EATS

**\$12 Chef's Selection**  
1 Cheese & 1 Meat

**\$4.5 Smoked Chicken**  
Skin Cracklings  
*With Chipotle Ranch*

**\$4 Goat Cheese Stuffed**  
Peppadew Peppers  
*With Balsamic Reduction*

**\$5 Stuffed Cremini Mushrooms**  
*Raclette Cheese, Bacon, Shiitake Pâté,*  
*Roasted Garlic & Parmesan Panko Crumbs*

**\$4 House-Made French Onion Dip**  
*Served with Chips*

**\$5 Brie Bites**  
*Romesco & Blueberry Compote*

**\$5 Olive & Fig Bruschetta**  
*Goat Cheese, Mint*

**\$7 Mini Coconut Curry Mussels**  
*Served with Crostini*

**\$4 Trashy Taco**  
*Fried Chicken Skins, Pimento Cheese*

**\$4 House Marinated Olives**

