

Happy Hour Specials

Available Tuesday–Thursday & Sunday from 4pm – 6:30pm

Handcrafted Spirits

ELDERFLOWER SPRITZ \$7

Pinot Grigio, St. Germain Elderflower & Soda

BERRY BELLINI \$7

Prosecco, Peach Liqueur & Orange Juice

BOURBON BASIL SMASH \$7

Basil & Lemon Muddled ~ Shaken with Four Roses Over Ice

STRAWBERRY LIME MULE \$8

Tito's Vodka, Fresh Strawberries & Lime Muddled with Agave and Topped with Ginger Beer

LONG ISLAND TEA BLUES \$8

Vodka, Tequila, Gin & Rum with Muddled Blueberries Over Ice

HOUSE WINES \$6

Small Plates

TRUFFLE PARMESAN FRIES \$4

CALAMARI FRITTÈ \$10

Crispy & Golden Brown with Hot Cherry Peppers & Creamy Aioli

TEMPURA BATTERED SHRIMP \$10

2 Gulf Shrimp with Sweet & Spicy Chile Sauce

WEDGE SALAD \$10

*Crisp Iceberg Lettuce, Candied Applewood Smoked Bacon
Spicy Walnuts & House-Made Bleu Cheese Dressing*

BLEU CHEESE NACHOS \$8

Nachos Topped with Warm Bleu Cheese Sauce & Balsamic Drizzle

CHEESE & FRUIT SMALL PLATE \$9

Seasonal Fruits & Cheese

KOBE BEEF SLIDERS \$11

Topped with Onion Straws

**** SESAME AHI TUNA \$15**

Seared Rare with Wakame Salad, Rice Noodles, Wasabi Aioli & Soy Sauce

FILET MIGNON 4OZ \$22

Grilled Angus Beef Topped with Onion Straws

***Consumption of raw or undercooked foods may increase the risk of food borne illnesses.*