



**Happy Hour: Every Day from 3:00pm - 6:00pm**  
**5-7-9 dollar menu becomes 3-5-7 during Happy Hour**

## 5

### HERB FRENCH FRIES

ketchup

### ONION RINGS

ketchup

### TWO PORK STREET TACOS

pickled onion, cotija, salsa verde

### SALTED BACON POPCORN

apple wood bacon, salt, maple butter

## 7

### BURGER SLIDERS

american cheese, 1000 island, grilled onion, lettuce

*double meat add 4*

### CHICKEN WINGS

choice of kung pao, buffalo, or bbq

### GRILLED FLAT BREAD PIZZA

house made italian sausage,  
basil ricotta cheese, bell pepper, onion

## 9

### HOUSE MADE ITALIAN SAUSAGE

dried cherry mostarda, pretzel stick

### TRUFFLE CAULIFLOWER SHELLS & CHEESE

sunchoke-parmesan crumb

### CRAB PUFFS

crème fraiche sauce, harissa verde

## CLASSICS

### PULLED PORK QUESADILLA

pepper jack, salsa, sour cream, guacamole

*10 | chicken add 2*

### NACHOS

pepper jack, chili, sour cream,  
guacamole, salsa, olives, jalapeno

*10 | chicken add 2 | pulled pork add 4*

### SLIDERS

three pork sliders topped with coleslaw or  
three tri tip sliders topped with caramelized onion

# HAND-CRAFTED COCKTAILS

## MOSCOW MULE

Tito's vodka, Domaine de Canton,  
fresh squeezed lime, ginger beer

12

## CUCUMBER JALAPENO MARGARITA

Peligroso tequila, St. Germaine, fresh squeezed lime,  
muddled cucumber and jalapeno, agave nectar

11

## BLACKBERRY MOJITO

Bacardi rum, muddled blackberries and mint,  
fresh squeezed lime

11

## MARTINIS

### ARMANDO'S PISCO SOUR

Pisco Porton, fresh squeezed lime,  
cane syrup, egg white, angostura bitters

12

### SPARKLING POM

Ketel Citron, Chambord,  
Pom pomegranate juice, champagne

11

### RASPBERRY LEMON DROP

Ketel Citron, Cointreau,  
fresh squeezed lemon, Chambord

12

### BULLEIT MANHATTAN

Bulleit rye whiskey, sweet vermouth, cherry

12

### VESPER

Nolet gin, Kettle One, Lillet blonde, lemon twist

11

### KEY LIME

Absolute vanilla, pineapple juice,  
fresh lime, cane sugar, graham cracker rim

11

### FRENCH KISS

Tito's vodka, pineapple juice, Chambord

10

### DEATH BY CHOCOLATE

Absolute vanilla, dark crème de cocoa,  
Godiva white liquor, ganache garnish

11

### ESPRESSO

(ask your server, it's our family recipe)

10

## BEERS

BUD LIGHT

4

COORS LIGHT

4

MICHELOB ULTRA

4

MILLER LIGHT

4

ST. PAULI

non-alcoholic

4

BLUE MOON

5

CORONA

5

GUINNESS

can

5

HEINEKEN

5

STELLA

5

LAGUNITAS IPA

6

NEWCASTLE

6

STELLA CIDRE

6

STONE IPA

6

## TASTING FLIGHTS

FOUR 5OZ BEERS

12

*Ask your server about our rotating Craft Beers on Tap*

## SPECIALTY WATERS

S. PELLEGRINO

3.5 | 5

EVIAN

3.5 | 5

## AFTER DINNER DRINKS

TAYLOR FLADGATE

LBV 2007

10

TAYLOR FLADGATE

10 year tawny

11

TAYLOR FLADGATE

20 year tawny

12

MAD CUVÉE

29 year

12

## SPECIALTY COFFEES

ESPRESSO

3.5

CAFÉ LATTE

4

CAFÉ AU LAIT

4

CAFÉ AMERICANO

4

CAPPUCCINO

4

MACCHIATO

3.5

## DESSERT

CHOCOLATE LAYER CAKE

layered with chocolate mousse

6.5

CRÈME BRULÉ

fresh berries

6.5

PANNA COTTA

basil marinated strawberries

6.5

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream

6.5