



# HAPPY HOUR MENU

25% OFF ORIGINAL PRICE ON APPETIZERS

**TUESDAY - SUNDAY**

*"Available For Dine -In Only"*

**APPETIZERS • 2PM - 4PM**

**Duck Confit Arancini 16 (Veg)**

Choice of Cinnamon Butter, Stone Ground Mustard or Queso

**Jumbo Wings 6-12 | 12-22**

Celery, Carrots, Buttermilk Ranch or Bleu Cheese

Choice of: Buffalo, Garlic Parmesan with Black Pepper Honey, or Sweet Chili Lime

**Charred Oysters Rockefeller 18**

Spinach-Parmesan Cream, Crispy Pancetta, Lemon Herb Hollandaise, Herb Breadcrumbs

**Crispy Calamari 17**

Lemon Chili Honey, Pickled Peppers, Charred Scallion Aioli

**Pork Belly Nachos 14**

Fire-Roasted Corn Queso, Pico de Gallo, Avocado Crema, Pickled Jalapeños, Cilantro, Lime

**Spinach Artichoke Dip 12 (Veg)**

Spinach, Artichoke, topped with Goat Cheese and Tortilla Chips

*Substitute Carrot Sticks & Celery to make Gluten-Free*

**Baja Fish Taco 15**

Fried Cod, Pickled Cabbage Slaw, Avocado Crema, Pickled Jalapenos

**DRINK SPECIALS • 2PM - 6PM**

**16 oz. DRAFT PINTS 4**

Coors Light Miller Lite

Michelob Ultra Yuengling

**CRAFT BEER 6**

**HOUSE WINES 5**

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet

Merlot

Pinot Noir

**WELL BRAND MIXED DRINKS 6**

Smirnoff Vodka

Deep Eddy Lemon Vodka

New Amsterdam Gin

Aristocrat Rum

Blue Chair Coconut Rum

Jose Tequila

Black Velvet Whiskey

Jim Beam Whiskey

Peach Schnapps

House Amaretto