

HAPPY HOUR APPETIZERS

Monday – Friday, 3:00pm – 7:00pm



VG Crispy Fried Brussels Sprouts

\$5

VG CRISPY FRIED BRUSSELS SPROUTS

Cinnamon chipotle seasoned, dried apricots and cranberries, pecans, southwest ranch.

CHEESE FRIES

Old Bay, jack cheddar, bacon, scallions, southwest ranch.

\$6

V AVOCADO TOAST

Avocado mix, hemp hearts, olive oil, micro greens, sourdough.

BUFFALO WINGS (5)

Roasted in-house, then fried, with celery, and bleu cheese dressing.

\$7

New! FRIED CHICKEN SLIDERS

Pickle brined, southwest ranch, rocket greens, pickles, coleslaw, brioche buns.

VG *New!* BEYOND MEAT MEATBALL SLIDERS

Miso glazed, pickled ginger, watermelon radish, arugula, wasabi sour cream, brioche buns.

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol **VG** Vegetarian

V Plant-Based (Vegan) **GF** Gluten-Free

Gluten-Free products do not have gluten but are prepared in a kitchen that is not gluten-free.

HAPPY HOUR DRINKS

Monday – Friday, 3:00pm – 7:00pm



\$4 PREMIUM & DOMESTIC BOTTLED BEER

ANGRY ORCHARD

BLUE MOON

BUD LIGHT

CORONA

GUINNESS STOUT

HEINEKEN

SAMUEL ADAMS

YUENGLING

\$5 LOCAL CRAFT BOTTLE & 12oz DRAFT BEER

FLYING DOG PALE ALE

FLYING DOG BLOOD ORANGE ALE

HEAVY SEAS LOOSE CANNON IPA

DEVILS BACKBONE VIENNA LAGER

\$6 RED & WHITE WINES

CHARDONNAY – Entrada

SAUVIGNON BLANC – Oxford Landing

MERLOT – Angeline

CABERNET SAUVIGNON – Excelsior

\$7 CRAFT COCKTAILS

CLASSIC MARGARITA

GRANDMA'S PINK LEMONADE

SANGRIA

WATERMELON CUCUMBER MOJITO