

HAPPY HOUR

SNACKS 6

BACON WRAPPED DATES
BLUE CHEESE DRESSING

TRUFFLE PARMESAN FRIES
CHIVES, TRUFFLE OIL

SMALL PLATES 9

AUTOGRAPH WEDGE
BABY ICEBERG, BACON, CRISPY SHALLOTS,
TOMATOES, CABRALES BLUE CHEESE
DRESSING

BLACKENED SALMON TACOS
PICO DE GALLO, PICKLED RED ONION,
SHREDDED LETTUCE

WHIPPED RICOTTA
GRILLED SOURDOUGH, HONEY, EXTRA
VIRGIN OLIVE OIL (G)

PRINCE EDWARD ISLAND MUSSELS
SAFFRON TOMATO BROTH, GRILLED SOURDOUGH
(D,G,S)

MEDIUM PLATES 12

CLASSIC AMERICAN BURGER*
CHEDDAR, PICKLE, FRIES

SHRIMP COCKTAIL
COCKTAIL SAUCE, FRESH LEMON* (S)

6 OYSTERS ON THE HALF 6
COCKTAIL SAUCE* (S)

ALL DRAFT BEER 6

WINES BY THE GLASS 6

STANFORD SPARKLING, CA

OAK VINEYARDS CHARDONNAY,
CA

CIELO PINOT GRIGIO, VENETO, IT

HACIENDA CABERNET
SAUVIGNON, CA

CLOUD BREAK PINOT NOIR, CA

SPECIALTY COCKTAILS 6

HIT PEARADE
CITRUS VODKA, ST.-GERMAIN,
PEAR, LEMON,
HONEY, CINNAMON

IF I COULD TURN
BACK THYME
FABER GIN, APPLE CIDER,
LEMON, MAPLE, THYME,
ANGOSTURA, SODA

IT'S COOL HUNNY BUNNY
JIM BEAM BOURBON, AVERNA,
LEMON, HONEY, CAYENNE

PEAR NECESSITIES
DEEP EDDY SWEET TEA VODKA,
PALLINI LIMONCELLO, PEAR,
MAPLE, LEMON, ICED TEA