

HAPPY HOUR

SNACKS 6 EACH

Bacon Wrapped Dates
blue cheese dressing (d)

Truffle Parmesan Fries
chives, truffle oil (d)

SMALL PLATES 9 EACH

Autograph Wedge
*bacon, tomatoes, crumbled
blue cheese, russian dressing (d)*

Blackened Salmon Tacos
*pico de gallo, pickled red onion,
shredded lettuce*

Whipped Ricotta
*blueberry marmalade, mint
lemon granola, sourdough (d,g)*

Prince Edward Island Mussels
tomato, chorizo, butter (d,s)

MEDIUM PLATES 12 EACH

Classic American Burger
cheddar, pickle, fries(d,g)*

½ DOZEN OYSTERS
ON THE HALF 6
cocktail sauce (s)*

WINES BY THE GLASS 7

House *Sparkling, CA*

Dona Sol *Chardonnay, CA*

Cielo *Pinot Grigio, Veneto, IT*

Hacienda *Cabernet Sauvignon, CA*

Montsable *Pinot Noir, CA*

DRAFT BEER 6

CLASSIC COCKTAILS 8

Classic Margarita
tequila, triple sec, agave, lime

Grapefruit Cosmopolitan
*grapefruit vodka, peach nectar, grapefruit
juice, cranberry juice*

Bartender's Specialty Cocktail
*masterfully crafted
daily specialty cocktail*

HAPPENINGS

*Ask About Our
Private Event Options For Your
Next Celebration*

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 2% credit card convenience fee is applied to all checks, unless using debit cards or cash*

HAPPY HOUR 9.10.22