

HAPPY HOUR

SNACKS 6 EACH

BACON WRAPPED DATES
BLUE CHEESE DRESSING

TRUFFLE PARMESAN FRIES
CHIVES, TRUFFLE OIL

SMALL PLATES 9 EACH

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 EACH

CLASSIC AMERICAN BURGER*
CHEDDAR, PICKLE, FRIES

SHRIMP COCKTAIL
COCKTAIL SAUCE, FRESH LEMON* (S)

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

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

DRAFT BEER 5

SPECIALTY COCKTAILS 6

SEASONAL SELECTIONS

**WATERMELON
MINT MARTINI**
CITRUS VODKA, WATERMELON,
LEMON, HONEY, MINT

MANGOJITO
RUM, MANGO, LIME, AGAVE,
MINT, SODA

CUCUMBER ONE CRUSH
GIN, CUCUMBER, LIME,
AGAVE, BLUEBERRY, SODA

SON OF A PEACHERMAN
DEEP EDDY SWEET TEA VODKA,
PALLINI LIMONCELLO, PEACH,
LEMON, HONEY, ICED TEA

HAPPENINGS

WINE NOT SUNDAYS
BOTTLES OF WINE ARE HALF PRICED
EVERY SUNDAY FOR BRUNCH & DINNER

**ASK ABOUT OUR PRIVATE
EVENT OPTIONS**
For Your Next Celebration