



# HAPPY HOUR

AVAILABLE DAILY IN THE LOUNGE ONLY  
3 PM TO 6 PM

## BEER

*Domestics* 6

+ Well Shot 6

*Select Craft Beers* 7

## WINE

*1/2 Off Select Bottles of Wine*

(Please Ask Your Server for Today's Selection)

*Glass Pours* 7

Red | Les Jamelles Cabernet Sauvignon, France

White | Arca Nova Vinho Verde, Portugal

Sparkling | Veuve Devienne Blanc de Blanc Brut, France

## COCKTAILS 9

### *Mai Tai*

Light Rum | Dark Rum

Orange Curacao

Orgeat Syrup | Lime Juice

Pineapple Leaf

### *Huckleberry Margarita*

Tequila | Huckleberry

Lime | Triple Sec

### *Whiskey Sour*

Benchmark 8 | Lemon

Simple Syrup

### *Bee's Knees*

Gin | Honey Syrup

Lemon Juice | Lemon Twist

### *Moscow Mule*

Vodka | Lime Juice

Ginger Beer | Lime Wheel

## HAPPY HOUR FOOD

### *Truffle Parmesan Fries* 8

Served with Garlic Aioli

### *Hummus & Olives* 8

Feta Cheese | Tomatoes | Roasted Garlic | Balsamic Reduction

Basil | Caper Berries | Caramelized Onion Naan Bread

### *Monte Cristo* 9

Egg-Battered Sourdough | Ham | Turkey | Smoked Cheddar

Boursin | Strawberry Preserves | Jalapeno Raspberry Jam

### *Prawn Cocktail* 9

Four Jumbo Prawns | Pickled Vegetables

Wasabi Cocktail Sauce

### *1/2 Dozen Crispy Chicken Wings* 12

Tossed in Wing Sauce

### *Ahi Poke Nachos* 12

Crispy Wonton Chips | Diced Poke Tuna | Avocado

Wasabi Aioli | Soy Reduction | Pickled Ginger

### *House Ground Sliders* 12

Three Ground Beef Sliders | Caramelized Onions | Cheddar

Applewood Smoked Bacon | Brioche Bun

### *Meat & Cheese Plate* 14

Chef's Assortment of Artisan Meats & Cheeses | Pickles Olives

Pepperoncinis | Crackers | Baguette