



HAPPY HOUR
3pm - 7pm
Mon - Fri

WINE **\$6**

RED, WHITE, ROSÉ OR BUBBLES

SANGRIA **\$6**

RED OR WHITE SANGRIA

COCKTAILS **\$7.5**

BASIL CUCUMBER SMASH

Ford's Gin, Fresh basil, Crushed
Cucumber, Citrus

BEACHSIDE MOJITO

Farmer's Market Berries, Bacardi Rum, Mint

PINEAPPLE HEAT

Jalapeño Tequila and Fresh Pineapple

COPPER CUP MULE

Fresh Ginger Beer, Kettle One, Rhubarb

ALL BEERS **\$7**



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BRUSSEL SPROUTS

bacon-mustard vinaigrette.....6

TRUFFLED FRIES

parmesan cheese, house aioli5

AVOCADO HUMMUS

vegetable crudite, fried capers.....7

CHILI LIME CHICKEN WINGS

chili, lime, cilantro, fried garlic chips.....8

BACON WRAPPED DATES

balsamic glaze, feta cheese7

MEATBALLS and MARINARA.....8

MARINATED FETA CHEESE

herbs, olive oil, garlic toast.....8

BUFFALO CAULIFLOWER

frank's hot sauce, ranch.....6

SALT N PEPPER SHRIMP

smoked salt, pink peppercorns, sweet chili.....10

\$1 OYSTERS CHEF SELECTION

mignonette, lemon wedges

Please let us know if you have any dietary restrictions or food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish &
eggs may increase your risk of food borne illness.

A 4% surcharge will be added to all food and beverage sales. 100% of
this surcharge is used to support employee living wages and sick leave
benefits.