



HAPPY HOUR BEVERAGES

Wine By the Glass - \$7

White Wines

Brut Cuvee

NV, St Kilda, Australia

Pinot Grigio

2018, Cielo, Italy

Chenin Blanc

2018, M.A.N Family, South Africa

Riesling

2018, Villa Wolf, Germany

Albarino

2017, Burgans, Spain

Sauvignon Blanc

2018, Ponga, New Zealand

Chardonnay

2017, Martin Ray, Sonoma, CA

Rose

2018, DMZ, South Africa

Red Wines

Cabernet Sauvignon

2018, Santa Julia,
Argentina

Syrah

2016, Roblar, Arroyo Seco, CA

Malbec

2017, Zuccardi, Argentina

Primitivo

2017, Masseria, Li Veli, Italy

Pinot Noir

2017, Cielo, Italy

Mosiac Red Blend

2018, indaba, South Africa

Draft Beer - \$5

Stella Artois

Goose island IPA

Devil's Backbone Oktoberfest

Bottled Beer - \$5

Bud light

Estrella Jalisco

Eight-point IPA

Gold Leaf Lager

Cocktails - \$8

Pomegranate Martini

Tito's, triple sec, pomegranate Juice

Moscow Mule

Grey Goose, lime juice, ginger beer

French 75

Beefeater, syrup, lemon juice

My Monkey

Monkey Shoulder, lemon juice, ginger beer



HAPPY HOUR MENU

All Appetizers - \$7

Soup of the Day

Tuna Poke Nachos – avocado cream, lime-crème fraiche, sesame seeds, wonton chips

Old Bay Steak Fries – sriracha mayonnaise

Fried Calamari – remoulade sauce

Chips & Guac – tomato Salsa

Buffalo Wings – free range chicken wings, carrots, celery, ranch

Frites – parmesan, truffle oil

All Pizzas - \$12

Burrata – white pizza w/ parmesan, asiago, olive oil, black pepper, basil, burrata

Americano – mozzarella, pepperoni, sausage, roasted peppers, onions, tomato sauce

Clam – garlic cream sauce, pancetta, clams, sweet corn relish

Margherita – mozzarella, basil, tomato sauce