



Welcome To Happy Hour!

7 days a week!

4:00-6pm

Dinner served from 4:00-9pm

**\$1 Off All House Cocktails,
Draught Beer, & Cider.**

\$12 Standard Cocktails:

Vodka Martini

Gin Martini

Margarita

Manhattan

\$10 House Wines:

White:

Tiamo Organic Pinot Grigio *IT*

Red:

Tiamo Organic Barbera *IT*

\$2 off the following Appetizers:

Fried Sage Brussels Sprouts

Sesame Crusted Seared Ahi

Calamari

Penn Cove Mussels

Burrata

Roasted Cauliflower

Sm. Caesar Salad

Lg Fries

Lg Parmesan Truffle Fries

For Dessert

Blueberry Cheesecake (v) 10

Molten Chocolate Lava

Cake à la Mode (gf/v) 10

Crème Brûlée L'Orange (gf/v) 10

Coconut Cardamom & Pistachio

Rice Pudding (gf/v/vgn) 9

2 Scoops of Olympic Mountain Madagascar

Vanilla Ice Cream w/ French

Chocolate Sauce 9

After Dinner

Croft Fine Ruby Porto 12

Warres King's Tawny Port 12

Taylor Fladgate Vintage Tawny Port 12

Brandy and Cognac

Remy Martin VSOP 13

Remy Martin 1738 14

Pierre Ferrand 1840 14

Pere Magloire VS Calvados 14

Cognac Park Pineau de Charentes 13

Liqueurs

Grand Marnier 13

Sambuca 11

B & B 12

DOM 12

Chartreuse V.E.P. 55

Amaro

Amaro Sibona 13

Amaro Nonino 14

Tremontis Mirto 13

Fernet Branca 13

Caffe Umbria Bizarri Coffee

(Regular and Decaf) 4

Hot Tea Selections 4

*English Breakfast, Earl Grey, Green Tea, Lemon
Ginger, Chamomile, Peppermint, Orange Spice,
Chai Spice*