



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.**

\$11 Cocktails:

Vodka Martini
Gin Martini
Margarita
Manhattan

\$9 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
Coconut Prawns
Penn Cove Mussels
Burrata
Roasted Cauliflower
Sm. Caesar Salad
Lg Fries
Lg Parmesan Truffle Fries

For Dessert

Basque Burnt 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 Ganache 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. 45

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*