



## Welcome To Happy Hour!!

7 days a week!

4:00-6pm

Dinner served from 4:00-9pm

### \$1 off House Libations Menu, Draught Beer, & Cider.

#### \$11 Cocktails:

L&C Vodka Martini

L&C Gin Martini

Lunazul Blanco Margarita

Evan Williams Manhattan

#### \$9 House Wines:

White:

Tiamo Organic Pinot Grigio *IT*

Red:

Tiamo Organic Barbera *IT*

### 2 Dollars off the following small plates:

Fried Sage Brussels Sprouts

Sesame Crusted Seared Ahi

Fried NW Oysters

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

### Amari

Amaro Sibona 10

Amaro Nonino 14

Casoni del Ciclista 12

Fernet Branca 11

### 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*