



HAPPY HOUR MON-FRI 4-6PM, SAT & SUN 2-6PM

DRINKS

RECEIVE \$2 OFF ANY SIGNATURE OR FAVORITE COCKTAIL, DRAFT BEER OR WINE

APPETIZERS

DEVILISH DEVEILED EGGS 4

Crispy prosciutto, chives

CRAB & PRAWN SHOOTER 5

Pickled prawn, Pacific Northwest crab, zesty cocktail sauce, lemon

OYSTER SHOOTER 4

Cucumber Mignonette, zesty cocktail sauce, freshly grated horseradish

CALAMARI 10

Togorashi aioli, sweet chili sauce

AHI POKE TUNA 14

Avocado, cucumber, wasabi aioli, soy glaze, crunchy garlic, ginger

2017 Epicurean Delight Award Winner for Outstanding Hors d'oeuvres

BRUSCHETTA 6

Mediterranean relish, balsamic glaze, garlic infused oil, micro basil

SANTE FE CHICKEN EGG ROLLS 7

Southwestern ranch, house salsa, sour cream

BRIE & FIG FLATBREAD 8

Brie mousse, candied walnuts, sautéed mushroom, fig, pinot noir syrup

MARGHERITA FLATBREAD 8

Fresh mozzarella, marinated tomato, balsamic reduction, truffle oil, basil

THAI PEANUT FLATBREAD 8

Thai peanut pork, pickled vegetable, red onion, radish, cilantro, peanut sauce

PRETZEL BRAID 6

IPA cheese sauce, porter mustard

SMOKED BRISKET SLIDERS 7

Brioche bun, fried onions, creamy horseradish

REUBEN SLIDERS 7

Rye bun, house-corned beef, balsamic sauerkraut, Swiss cheese, horseradish thousand island

ASIAN PULLED PORK SLIDERS 7

Brioche bun, pickled vegetable, wasabi peas, Togorashi aioli

MEDITERRANEAN PLATE 9

Olive tapenade, hummus, romesco, marinated tomato, roasted garlic, caper berries

Gluten friendly items available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for food borne illnesses.

