



HAPPY HOUR DRINKS



Well Cocktails | \$10

Specialty Margarita | \$8

Specialty Beers | \$6

Heineken, Corona, Long Trail Ale, Subduction IPA, Haze for Horses IPA, Rotating Fox Farm and Beer'd Selections

Domestic Beers | \$4

Bud Light | Budweiser | Miller Lite | Coors Light

\$2 Off Specialty Cocktails

Happy Hour Red | \$10

Mollydooker | 2020 Boxer Shiraz | Maclaren Vale, Australia

Happy Hour White | \$10

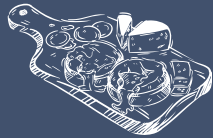
Maris | 2015 Grenache Gris Brama | Languedoc-Roussillon, France

Happy Hour Sparkling | \$10

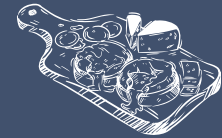
Maysara | 2020 Sparkling Pinot Noir | Willamette Valley, Oregon

Towers | \$65

Margarita | Minimum of 4 people
Mimosa | Minimum of 2 people



HAPPY HOUR FOOD



Cheese & Charcuterie | \$15

Available During Happy Hour & Saturdays & Sundays 11 a.m. - 2 p.m.

Beef Carpaccio | \$10

Arugula, Artichokes, Olives, Capers, Tomato, Pickled Red Onion, Garlic Aioli

Crispy Pork Ribs | \$10

Sake Soy Glaze, Pickled Ginger, Candied Chiles, Toasted Peanuts

Pork Belly Jerky | \$10

Smoked with Maple Mustard Sauce, Spicy Bourbon Barbecue Sauce

Seacoast Mushroom Tart | \$10

Whipped Ricotta, Roasted Garlic, Caramelized Onions, Petit Greens

White Asparagus Soup | \$10

Asparagus Tips, Truffle Paste, Fried Potato, Pickled Onion

Hazelnut Crusted Goat Cheese

Fritters | \$10

Beet Tzatziki, Balsamic, Toasted Hazelnut, Petit Greens

Chilled Oyster Presentation | \$10

Champagne Foam, Lemon Granita