



**Happy Hour Specials**

5pm-6pm

**1/2 Priced Appetizers**

**Shrimp Cocktail**

14

slow poached, jumbo shrimp,  
house cocktail sauce, lemon

**Crispy Calamari**

12

golden-fried rings and tentacles,  
house cocktail sauce, lemon

**Crab Cakes**

16

jumbo lump blue crab, green goddess,  
creamy horseradish

**Applewood Smoked Slab Bacon**

12

bourbon glaze, creole mustard sauce

**Steak Tartare**

13

minced sirloin, dijon mustard, capers,  
shallots, quail egg, crostini

**Braised Short Rib Bruschetta**

15

tasteful short ribs, truffle ricotta,  
fennel citrus salad



**Happy Hour Specials**

5pm-6pm

**Cocktails**

12

**STRAWBERRY FIELDS**

raspberry vodka, cointreau, prosecco, strawberry pu-  
ree

**LAST FLIGHT**

bourbon, chartreuse, aperol, lemon juice

**CUCUMBER MOJITO**

white rum, mint leaves, agave nectar, lime juice,  
cucumber soda

**APPLE SANGRIA BLANCA**

pinot grigio, grand marnier, apple and lemon juice

**PALOMA**

tequila, lime and grapefruit juice, agave syrup, squirt  
soda.

**JUNGLE BIRD**

dark rum, campari, pineapple and lime juice, deme-  
rara syrup

**Wines by the Glass**

10

Sommelier Selected Red

Sommelier Selected White

Sommelier Selected Sparkling

**Bottled Beer**

5

**Domestic**

Budweiser

Bud Light

Miller Light

Coors Light

Ultra

805

**Import and Craft**

Corona

Modelo

Heineken +NA

Blue Moon

Lagunitas

Sierra Nevada

Guinness