

Happy Hour Menu

Daily 3pm - 6pm

Drinks

DRAFT BEER \$4

daily selection

WINE \$6.5 Glass / \$25 Bottle

daily selection of white, red or sparkling

Snacks

GORGONZOLA STUFFED DATES \$6

with pine nuts and saba

HOUSEMADE SPREADS \$3 Each

artichoke hazelnut, edamame hummus, kalamata tapenade or feta walnut served with crackers and flatbread

CHICKEN LIVER PÂTÉ \$5

with sherry-vanilla gastrique

CALAMARI \$5

with moroccan tomato aioli

MINI BAKED BRIE \$5

with apricot preserves, candied walnuts, caramelized onions, grapes and housemade crackers

STEAMED MUSSELS \$7

calabrese sausage, fennel, tomatoes, vermouth and grilled bread

SWEET POTATO FRIES \$4

seasoned with sea salt

BRUSCHETTA \$6

pomodoraccio tomatoes, fresh mozzarella, basil, olive oil and 10 year old balsamic

CRAB CAKE SLIDER \$6

dungeness crab, avocado, lettuce, tomato and chipotle mayonnaise served with shoestring fries

CHEESE FLIGHT \$12

daily selection of 3 cheeses, ask your server for today's selection

Add optional wine pairings \$3 each

Dessert • \$1.50 Each

SEA SALT CARAMELS

**happy hour prices are for dine in only*