

# Happy Hour Appetizers

\$8

## White Truffle Cheese Fries

Grated aged parmesan, fresh herbs, and white truffle oil

## Seasonal Vegetables

Balsamic brie dipping sauce

## Vegetable Flatbread

Olive oil, asparagus, wild mushrooms, tomato, onion, parmesan cheese, with sweet and spicy mustard drizzle

## Caprese Flatbread

Tomato, mozzarella, basil, balsamic reduction and olive oil

## Mediterranean Hummus

With grilled pita

\$10

## Gourmet Pub Burger

6oz of Kobe beef, sharp cheddar, bacon, and chipotle aioli, with house made pickles and lettuce

## Bistro Mussels

White wine lobster broth, sweet onion, tomato, and roasted garlic with bruschetta

## Umami Kobe Sliders

3 Kobe beef mini burgers, Vermont cheddar, and garlic aioli on brioche rolls

## Amber Glazed Salmon Flatbread

Caper cream cheese, aged parmesan, wild greens, and fennel

## Truffle Chicken Wild Mushroom Flatbread

Buerre fondue, grilled chicken, wild mushrooms, parmesan, truffle oil

## Blue Point Oysters

Half dozen on the half shell, served with horseradish cocktail sauce and cucumber mignonette

\$13

## Maryland Lump Crab Cakes

Arugula, fennel, and roasted red pepper with sherry butter and chipotle aioli

## Fried Calamari

Crispy fried calamari, parmesan served with chipotle aioli and agrodolce sauce

## Coconut Shrimp

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce

## Blackened Big Eye Tuna

Rolls of Ahi Tuna filled with radish, shiitake mushrooms, pickled ginger, and scallions with spicy mustard sauce and cucumber

# Happy Hour Available

Monday - Friday 3:30-6:00pm

Saturday 2:30 - 4:30pm

\*No Substitutions

# \$7 Wines By the Glass

Rotating White  
ASK YOUR SERVER

Riesling  
Rudi Wiest, Germany '16

Rotating Red  
ASK YOUR SERVER

Sparkling  
Segura Viudas, Brut, Spain, n/v

# \$10 Wines By the Glass

## Whites

Sauvignon Blanc  
Wither Hills, Marlborough, NZ '17

Pinot Grigio  
Lagaria, Italy '16

Chardonnay  
Albert Bichot, Macon-Village, Bourgogne, France '16

Chardonnay  
Hess Select Shirttail Ranches, California '16

We generously pour 8oz per glass of wine\*  
Please drink responsibly

## Reds

Malbec  
Altos del Plata, Argentina '16

Pinot Noir  
Magnolia Court, Central Coast, California, '14

Cabernet  
Ryder Estate, California '16

Cabernet  
Cannonball, Sonoma, California '16

Meritage  
CMS, Washington '15

## Beer

### Bottles \$2

Bud Light, Budweiser, Bud Select, Mich Ultra, Shock-Top

### Draft \$4

Stella Artois, Mich Ultra

## Signature Martinis and Cocktails \$7 (select spirits)

### Blackberry Kat

Vodka, blackberry syrup, club soda, mint

### Heroes Mule

Heroes Vodka, Lime, Ginger Beer served in a copper mug

### Flor de Jamaica Margarita

Tequila, Hibiscus syrup, fresh squeezed lime juice, club soda on the rocks with a salt rim

### The 75

Gin, Champagne, and your choice of lemon or hibiscus

### Oceano Martini

Citrus Vodka, Creme de Violette, St. Germain Eldeflower Liquor, and fresh lime juice

### Ruby Red Cosmo

House infused grapefruit vodka, Cointreau, lime, and cranberry juice with a sugar rim

### The Virtuoso

Vodka, Amaretto, sour, and orange juice with blackberry garnish