

# SILVER DELUXE HAPPY HOUR

WEEKDAYS 4:00PM – 7:00PM

WITH OVER 30 **FIVE-DOLLAR** SELECTIONS

BAR + PATIO ONLY

SEE OTHER SIDE FOR \$5 FOOD SPECIALS

## ◆◆ \$5 DRINK SPECIALS ◆◆

### MARGARITAS

El Jimador Tequila, fresh lime juice, agave syrup.  
Classic 5 / Strawberry or Passion Fruit – add 1

### MOJITOS

Bacardi White Rum, fresh lime juice, mint syrup, bitters.  
Classic 5 / White Peach or Cherry – add 1

### SPIKED SODAS

Cherry Lime / Ginger Beer / Moscow Mule

### ALL 5oz. WINES BY THE GLASS

#### WHITE

Sauvignon Blanc / Line 39  
Sauvignon Blanc / Matanzas Creek  
Pinot Gris / Chateau St. Jean  
Muller Thurgau / Anne Amie  
Chardonnay / Round Hill  
Chardonnay / Hayes Valley  
Riesling / Ox-Eye

#### RED

Pinot Noir / Wild Hills  
Pinot Noir / Angeline  
Malbec / Waterbrook  
Merlot / Fox Brook  
Mourvedre / Cline  
Cabernet Sauvignon / Auspicion  
Syrah / Matchbook

### ALL 12oz. LOCAL DRAFTS

Downright Pilsner / Port City  
Bottom Feeder Blonde / RAR  
Balt Altbier / Union Craft Brewing  
Flesh + Blood IPA / Dogfish Head  
Ask about Local Seasonal Selections

### HOUSE SPIRITS

Tito's Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila,  
Jim Beam Whiskey, George Dickel Rye Whiskey, Dewars Scotch

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### **BUFFALO BACON BLEU CHEESE FRIES**

Buffalo seasoned, bleu cheese crumbles, bacon, scallions, salsa roja, ranch.

### **EDAMAME + WHITE BEAN HUMMUS** **VG**

Basil oil, pomegranate seeds, olives, naan bread.

### **CHIMICHURRI CHICKEN WINGS**

Organic wings, salsa roja, black sesame seeds, house made ranch dressing.

### **GOAT CHEESE BRUSCHETTA** **VG** **DF**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.

cal 382, fat 18g, chol 10mg, carb 43g, fib 4g, prot 10g

### **FRESH KOMEX TACOS** **GF**

Two corn tortillas, Korean gochujang sauce, avocado, pickled ginger, topped with a daikon radish, peanuts, cilantro.

Cremeni Mushroom **V**, Chicken, or Shrimp

### **CRISPY BRUSSELS SPROUTS**

Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch.

### **CREEKSTONE ANGUS SLIDERS\***

Two sliders with adobo mayo, cheddar cheese, pickle, sesame challah roll.

### **WASABI SALMON SLIDER\***

Teriyaki, wasabi cream, ginger, oat wheat roll with quinoa kale slaw.

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. HAPPY HOUR 05 04 2017