

SILVER DELUXE HAPPY HOUR

MON – FRI, 4PM – 6:30PM
(BAR + PATIO ONLY)

WITH OVER 30 **FIVE-DOLLAR** SELECTIONS

DRINKS + DESSERTS AFTER HOURS

SUN – THU, 10PM – 12AM / FRI + SAT, 10PM – 1AM
(ENTIRE RESTAURANT)

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

SILVER DELUXE HAPPY HOUR

MON – FRI, 4PM – 6:30PM
(BAR + PATIO ONLY)

WITH OVER 30 **FIVE-DOLLAR** SELECTIONS

DRINKS + DESSERTS AFTER HOURS

SUN – THU, 10PM – 12AM / FRI + SAT, 10PM – 1AM
(ENTIRE RESTAURANT)

SEE OTHER SIDE FOR \$5 DRINK SPECIALS

◆◆ \$5 FOOD SPECIALS ◆◆

BUFFALO BACON BLEU CHEESE FRIES

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

EDAMAME + WHITE BEAN HUMMUS **VB**

Basil oil, pomegranate seeds, olives, naan bread.

CHIMICHURRI CHICKEN WINGS

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

GOAT CHEESE BRUSCHETTA **VB** **GF**

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.
Cremini 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.

◆◆ \$5 DESSERT SPECIALS ◆◆

CLASSIC HAND-SPUN SHAKES

All-natural, Breyers ice cream. Choose from chocolate, vanilla, strawberry or black + white.

APPLE BEIGNETS

Made to order, hazelnut powder, cinnamon sugar, caramel drizzle, side honey thyme butter.
a la mode - add 2

* 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 07 18 2017