



Welcome To Happy Hour!!

7 days a week!

4:00-6pm

Dinner served from 4:30-9pm

\$1 off all House Specialty Cocktails

5\$ Draught Beer & Cider

3\$ Rainier Tall Boy

7\$ Cocktails:

Finlandia Vodka Martini

Brokers Gin Martini

Lunazul Blanco Margarita

Evan Williams Manhattan

7\$ House Wines:

White:

Tiamo Organic Pinot Grigio *IT*

Red:

Tiamo Organic Barbera *IT*

Happy Hour Bites:

\$8 Fried Sage Brussels Sprouts

\$11 NW Crab Fritters

\$10 Albondigas

\$10 Arancini

\$11 Cheeseburger

\$11 Fried Chicken Sandwich

\$8 Roasted Cauliflower

\$11 Burrata Tuscano

\$6 Lg Fries

\$8 Lg Parmesan Truffle Fries

For Dessert

House Cheesecake (v) -9-

Flavors change weekly- please see the dessert board or ask your server!

Molten Chocolate Lava

Cake à la Mode (gf/v) -9-

Crème Brûlée L'Orange (gf/v) -9-

French Chocolate Mousse Cup (v) -8-

Coconut Cardamom & Pistachio Rice

Pudding (gf/v/vgn) -8-

Wine

Quinta do Portal Ruby Port 8

Warres Tawny Port 10

Dow's LBV Port 9

Cognac Park Pineau de Charentes 11

Brandy and Cognac

Remy Martin VSOP 12

Remy Martin 1738 14

Pierre Ferrand 1840 14

Pere Magloire VS Calvados 12

Liqueurs

Grand Marnier 11

Sambuca 9

B & B 10

Chartreuse VEP 40

Amari

Nardini 10

Amaro Nonino 14

Casoni del Ciclista 12

Fernet Branca 11

Caffe Umbria Bizarri Coffee

(Regular and Decaf) -3-

Hot Tea Selections -3-

*English Breakfast, Earl Grey, Green Tea, Lemon
Ginger, Chamomile, Spearmint*