

Happy Hour \$5 Drinks

Cocktails made with house liquor
No Substitutions please

Martinis

Cosmopolitan

Vodka, fresh squeezed lime juice, Gran Gala Liqueur and a splash of cranberry juice

Dirty Martini

Vodka, dry vermouth and olive brine garnished with your choice of olives stuffed with blue cheese, garlic or jalapeno

Gimlet

Vodka, fresh squeezed lime juice, dash triple sec garnished with a lime

Old Fashion

Whiskey, muddled orange and cherry with sugar in the raw, club soda

Manhattan

Whiskey, sweet vermouth, dash of bitters, garnished with maraschino cherry

Wine 5.50 each

White- Hayes Ranch Chardonnay, CA

Red- Hayes Ranch Merlot and Cabernet Sauvignon, CA

Draft beer- 5 each

Tasting flights available for \$9

Proudly serving eight local beers on tap

Happy Hour Menu

4:30-7 pm

Served Wednesday, Thursday and Friday
Tavern Room Only

Lite Bites

Sautéed Fisherman's Daughter Shrimp

Sautéed shrimp with an herbs de-Provence infused tomato sauce 12

Flat Bread

Please ask your server about today's selection 10

Hummus and Tabouli Platter

Tabouli salad with garbanzo and white bean hummus served with fresh seasonal vegetables and toasted pita 9

Sesame Coated Sweet and Sour Chicken Wings

Black and white sesame seed coated sweet and sour chicken wings. Six to a serving 8

Bison Sliders

Fossil Farm bison sliders with lettuce, tomato and raw red onion with Russian dressing. Two to a serving 11