

Happy Hour

All Happy Hour Appetizers: \$7.00
Domestic Draft: \$3.00 – Wells: \$4.00
M-F 4:00pm to 7:00pm

Sunday

11:00am to 4:00pm
\$5.00 Bloody Marys, Mimosas and Bellinis

Monday

7:00pm to 11:00pm
\$10.00 Domestic Buckets

Tuesday

10:00pm to 12:00am
\$7.00 Late Night Menu

Wednesday

4:00pm to 7:00pm
\$6.00 Wines by the Glass

Thursday

7:00pm to Close – Ladies Night
\$5.00 "The Classics" Martinis

Friday

4:00pm to 7:00pm
\$5.00 "The Classics" Martinis

Beer List

Draft

1554	Newcastle Brown Ale
Bass	Ranger IPA
Blue Moon	Sam Adams Seasonal
Bud Light	Sam Adams Lager
Bud Select	Schlafly APA
Budweiser	Schlafly Seasonal
Fat Tire	Schlafly Pale Ale
Guinness	Boulevard Wheat
Boulevard Irish Ale	Stella Artois

Bottles

Amstel Light	Corona Extra
Bud Light	Michelob Ultra
Bud Light Lime	Miller Lite
Bud Select	New Belgium Seasonal
Budweiser	O'Doul's
Bud Select 55	Plowboy Porter
Coors Light	Stella Artois

Happy Hour Late Night Menu

Happy Hour Prices (Dine-In Only)

M-F 4pm-7pm - \$7 each

Late Night Prices: As Listed

Nibbles

Buffalo Chicken Tenders

creole seasoned and fried with your
choice of blue cheese or ranch dressing

10

Spinach Artichoke Dip

three cheeses, bread crumbs and grilled baguette

12

Pretzel Bread

jalapeno cheese sauce and honey mustard

9

House Made Toasted Ravioli

sauce pomodoro, beef, Italian sausage,
basil pesto and parmesan cheese

12

House Made Crab Rangoon

crab, green onion and cream cheese
served with sweet and sour sauce

11

Flatbreads

The Greek

basil pesto, kalamata olives, sliced tomato and
artichoke hearts with feta and parmesan cheese

13

Catalonian Smoked Chicken

sauce romesco, tomatillos, grilled onion
and iberico cheese

13

The Hill

italian sausage, capicola, prosciutto, pepperoncini,
and provol cheese with an oregano tomato sauce

14

Margherita

oregano tomato sauce, sliced red onion, tomato,
mozzarella and chiffonade of fresh basil

13

Wine List

<u>Whites</u>	<u>Glass</u>	<u>Bottle</u>
Altanuta Pinot Grigio, Italy Light, refreshing, bright citrus, mild minerality, very crisp	8	30
Nobilo Sauvignon Blanc, New Zealand Tropical citrus fruit aroma leads to lemon, passion fruit, crisp finish	8	30
Hang Time Chardonnay Flavors of green apple, baked pears, crème brulee finish	8	30
Loredona Riesling, California Delicate aromas of honeysuckle, green apples, melon, apricot	10	38
Ballentine Old Vine "Pocai Vineyard" Chenin Blanc Crisp, clean flavors of peach, pear, citrus blossoms, honeysuckle	12	46
La Crema Chardonnay Aromas of citrus, floral, butterscotch, citrus, pear, honeysuckle	12	46
Domaine des Chazelles White Burgundy, France Well-rounded mix of white flowers, peach, long pleasant finish	12	46
Schloss Vollrads Riesling-Kabinett, Germany Rich, subtle, stone fruits, crisp, clean and refreshing	12	46
<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
Aquinas Pinot Noir 100% Napa designate fruit in this well-balanced, medium bodied wine	8	30
Terre di Sole Sangiovese, Italy Ruby red with red plum and cherry aroma, ripe fruit, with silky finish	8	30
Tangley Oaks Merlot, Napa, California Red berry, plum flavors, notes of espresso, with firm tannins	10	38
A-Mano Primitivo, Italy Italian-style Zinfandel, blackberries, raspberries, plums	10	38
Estancia Cabernet Sauvignon, Paso Robles, California Aromas of black cherry, chocolate, toasted sweet oak, velvety tannins	10	38
River's Edge Pinot Noir, Umpqua Valley, Oregon Complex, spicy aroma, hints of ginger, vanilla, black cherry	12	46
Glen Carlou Red Meritage, Paarl, South Africa Dynamic, cloves, sandalwood aroma, ripe tannin, intense berries and spice (Cabernet, Merlot, Malbec, Petit Verdot, Cabernet Franc)	12	46
Trumpeter Malbec, Mendoza, Argentina floral and pure with berries, licorice and mocha notes followed by tangy minerality	12	46
Three Saints Syrah, Santa Ynez Vally, California Delicate aromas of violets, wildflowers, flavors of dark, blackberry fruit	12	46
Oberon Cabernet Sauvignon, Napa Valley, California Deep, complex wine aroma of blackberry, raspberry, hints of cocoa	14	54

Dessert Menu

Sweet Bites

White Chocolate Bailey's Cheesecake
Graham cracker crust with a whiskey caramel
9

Grand Marnier Chocolate Decadence
Grand Marnier chocolate mousse with and orange crème brulee center, covered in a chocolate ganache and garnished with a tuile and chocolate sauce
9

Apple Pecan Cobbler
Served warm with Tahitian vanilla ice cream and caramel sauce
9

Goopy Butter Bread Pudding
Vanilla ice cream and caramel
8

Sparkling

Brut, Rotari, Italy \$10 \$38
Intense, yet elegant aroma, well-balanced palate of Chardonnay and Pinot Nero, stylish and delicate.

Prosecco, Adami "Garbel" Italy \$8 \$30
Fine structure, fragrant bouquet of green apples, delicate, elegant flavor

Cava, Segura Aria, Spain \$8 \$30
Crisp, subtle honey and apple aroma, persistent bubbles, leading to a long, dry finish

Chandon Brut Classic (split) \$12
Delivers complex apple and pear characteristics, accented by citrus spice

Ports

Grahams Six Grapes Ruby \$10
Nieport Tawny \$10
Dow's 10 year Tawny \$12