



APPETIZER MENU

Garlic Cheese Fries \$6.00

Pile of golden fries tossed with garlic & parsley.
Topped with our house cheese blend and zesty
habanero sauce

Applewood Smoked Chicken Quesadilla \$7.00

Served with chipotle salsa and sour cream

Coconut Fried Shrimp \$8.00

With mango-chipotle salsa

Angus Beef Sliders \$8.00

Three (3) Angus beef sliders
with shoestring fries

Sesame Crusted Ahi Tuna \$10.00

Served with Asian slaw

Tapas Platter \$11.00

Marinated olives, roasted peppers,
cured meats, smoked cheese
and grilled roasted garlic crostini

Dessert Special

Banana foster Cheesecake \$9.00
Banana foster with caramel butter
rum sauce



Happy Hour

4:00-7:00PM

Featuring

\$4 Drafts • \$5 Wells • \$4 House Wines



Wines

Chalone Monterey Chardonnay \$8

“Ripe citrus flavors with oak and a hint of creaminess; soft and smooth on the finish.”

A by Acacia Pinot Noir \$8

“Soft and smooth, with fine elegant red fruit flavors; layered on the palate and easy on the finish.”

Chandon Classic Brut \$9

“Apple and pear flavors and aromas with a hint of spice. Made in the traditional champagne method.”

please drink responsibly #869986