

# Happy Hour Menu

Daily · 4-7 pm

Samuel Adams  
3.50

Miller Lite  
3.50

Well Martinis & Spirits  
5.50

## Featuring the following Hand-Crafted Cocktails

Havana Rocks  
Bacardi Superior Rum and Fresh Lemon Juice  
5.00

Prime Collins  
Bombay Sapphire, Lemon Juice & Strawberry  
8.00

Cuba Libre  
Bacardi Superior Rum and Coca-Cola  
5.00

L'Orange Cosmo  
Grey Goose L'Orange, Cointreau, Lime & Cranberry  
9.00

Enjoy Any Other Premium Spirit  
9.00

## Relax and Wine Down

Enjoy any wine by the glass from our extensive selection for 2.00 below our regular menu price

## Appetizers

Your Choice 2.95

Chicken Meatballs  
With Marinara and Parmesan Cheese

Traditional Hummus  
With Grilled Flat Bread and Cucumbers

Chicken Burger Side Kicks  
Red Leaf Lettuce, Tomato and Thousand Island

Spicy Crispy Chicken Strips  
Served with our House Ranch Dressing for dipping

**DAILY GRILL®**

# Happy Hour Menu

## Appetizers

Your Choice 3.95

### Side Kicks

Two Mini Cheeseburgers, with Red Leaf Lettuce,  
Sliced Tomato and Thousand Island

### Popcorn Shrimp

Tempura Battered served with Cajun Tartar Sauce  
*Double up for 1.00 more*

### Grilled Chicken Quesadilla

Cheddar Cheese, Cilantro and Salsa Fresca  
*Double up for 1.00 more*

### Fried Calamari

Lightly seasoned, served with Cajun Tartar Sauce  
*Double Up for 1.00 more*

### Spicy Bleu Cheese Fries

Topped with Bleu Cheese Crumbles  
finished with Tabasco Hot Sauce

### Loaded Mac & Cheese

Blend of Cheddar, Gruyere, and Fontina  
with Bacon and Sautéed Mushrooms

Your Choice 4.95

### Crab Cake Side Kicks

Two mini Jumbo Lump Crab Cakes  
served with Remoulade Cole Slaw

### Spinach Artichoke Dip

A Blend of Spinach, Artichoke Hearts and  
Parmesan Cheese served with warm Crostinis

### Seared Rare Ahi Tuna Sashimi

Rolled in black & white Sesame Seeds.  
Served with Pickled Ginger and Wasabi

### Chicken Pot Pie

Chicken, Carrots, Onion, Peas and  
Mushrooms, Topped with a Flaky Crust

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