

Happy Hour Menu

Daily · 3-6 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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