

HAPPY HOUR

4-6 PM

Cocktails...7

SIPPING ON... Gin with freshly squeezed grapefruit juice and butterfly pea flower

NA ZDROWIE... Organic vodka, strawberry puree, splash of bubbly

MOODJITO... Light rum, mint, fresh lime, house braspberry syrup

IT'S GREEN... Organic vanilla vodka, coconut rum, melon liqueur, lemon, lime, pineapple, agave

I LOVE MARGE... Blanco Tequila, pear puree, cinnamon simple syrup, fresh lemon/lime

NEW ENGLAND... Bourbon, fresh apple, grade A maple syrup, golden falernum, angostura bitters

WINE...7

SAUV BLANC

CABERNET

PINOT GRIGIO

ROSE

BEER...7

PAULANER PILS (Draught) German Pilsner

Really thirsty? 23oz available for \$10

NOBLE DAY DRINKER (Can) Session IPA

Opening Acts...(20% off)

CHIPS AND MASH – corn tortilla chips with house made guacamole and salsa 9

BUFFALO CAULIFLOWER– cauli lightly fried, tossed in buffalo served with bleu, carrots, and celery 15

SESAME AGAVE BRUSSEL SPROUTS– brussels, sesame agave, sprinkled with toasted peanuts 14

NACHOS SUPREME– corn chips, guacamole, sour cream, salsa verde, pico de gallo, walnut taco meat, cheeze 18

SUNCHOKES– crispy sunchokes, capers, and aioli 14

ONION RINGS– sliced white onion, lightly fried, served with chili mayo 8

CHEEZE BOARD– assorted cheeze options with pickled vegetables, fig salame, and gluten free crackers 22

SOUTHBEACH ROLL – cucumber, pepper, mango, avocado, sprouts, kimchee mayo 17

FALAFEL PANCAKE– middle eastern flavored pancake with muhammara (roasted red pepper spread) 12

