

# Happy Hour Drink Specials

11AM - 7PM Monday - Friday 4PM - 7PM Saturday - Sunday

Skyy Vodka Martinis \$ 5.00

Pomegranate

Blackberry

Sour Apple

Watermelon Cosmo

Jello-Tini (Mango & Pomegranate)

House Wine Canyon Road

Glass \$ 4.00 Bottle \$ 12.00

Chardonnay

Cabernet Sauvignon

Merlot

Pinot Grigio

Pinot Noir

White Zinfandel

## Draft Beers

Pitchers \$ 10.00

Ballast Point Yellowtail Pale Ale

Moose Drool Brown Ale

Coors Light

Coronado Orange Ave Wit

Green Flash West Coast IPA

Kona Longboard Lager

16oz \$ 4.00

22oz \$ 4.75

Lost Coast Great White Shark

New Belgium Ranger IPA

North Coast Red Seal Amber Ale

Stone IPA

Stone Smoked Porter

Premium Pitchers \$ 12.00

North Coast Rasputin Imperial Stout

Black Market Bavarian Hefeweizen

16oz \$ 4.50

22oz \$ 5.25

Lost Abbey Red Barn Ale

Stone Arrogant Bastard

## Bottles

Domestic \$ 3.00

Budweiser

Bud Light

Bud Light Lime

Coors Light

MGD

Miller Lite

Domestic \$ 3.75

Blue Moon

Fat Tire Amber Ale

Gordon Biersch Blonde Bock

Karl Strauss Red Trolley

Kona Koko Brown Ale

Michelob Ultra

Samuel Adams Lager

Shock Top Wit

Sierra Nevada Tumbler

Sierra Nevada Pale Ale

Widmer Hefeweizen

Import \$ 3.75

Becks

Corona, Corona Light

Dos Equis Amber

Dos Equis Lager

Fosters

Heineken, Heineken Light

Newcastle

Pacifico

Stella Artois

## Margaritas: On The Rocks

House: Sauza Gold Tequila, Triple Sec, Sweet And Sour Mix \$ 5.00

Cadillac: Sauza Gold Tequila, Cointreau, Sweet, Sour Mix And Floated With Grand Marnier \$ 6.00



# Happy Hour Appetizers

Monday - Friday 11am - 7 pm  
Saturday - Sunday 4pm - 7pm

**\$ 5.00 Each**

**Spicy Mac And Cheese**

**House Made Potato Chips:** Sour Cream Garlic Dip

**Mini Corndogs:** Habanero Ketchup, Jalapeno Mustard

**Awesome Possum Tator Tots:** Bacon, Cheese, Green Onions, Sour Cream

**Fresh Fried Whole Mushrooms:** Tzatziki Sauce

**Fresh Fried Zucchini:** Tzatziki Sauce

**Hand Torn Tortilla Chips:** Salsa, Guacamole

**Portabello And Cheese Quesadilla:** Sour Cream Guacamole, Salsa

**Angus Burger Sliders:** Cheddar Cheese, Garlic Mayo

**Meatloaf Sliders:** Habanero Ketchup

**Traditional Potato Skins:** Cheese, Bacon, Green Onions, Sour Cream

**Chocolate Drizzled Spicy Fried Bacon Strips:** Applewood Bacon, Panko Bread Crumbs,  
Fried, Chocolate Sauce

**Eight Wings:** Buffalo: Bleu Cheese Dressing/ Spicy BBQ: Chipotle Ranch/ Teriyaki : Ranch

**Irish Nachos:** House Made Potato Chips, Cheese, Sour Cream, Jalapenos, Salsa, Guacamole

**Onion Rings:** Panko Breaded

**Chili Peppered Crusted Onion Rings:** Habanero Ketchup

**Garlic Peppered Fries**

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**\$ 6.00 Each**

**Beef Pot Pie Chimichanga:** Ground Beef, Vegetables, Cream Sauce, Flour Tortilla,  
Deep Fried

**Sweet Potato Fries:** Cajun Spiced

**Fried Calamari:** Thai Chili Cocktail Sauce

**Six Coconut Fried Shrimp:** Pina Colada Sauce

**Six Fried Shrimp:** Thai Chili Cocktail Sauce

**Jalapeno Shrimp Poppers:** Chipotle Ranch

**Chicken Quesadilla:** Guacamole, Salsa, Sour Cream

**Tex Mex Potato Skins:** Ground Beef, Jerk Spice, Roasted Red Peppers, Jalapeno Cheese  
Chipotle Sour Cream,

**Mozzarella Sticks:** Marinara Sauce

**Chicken Strips:** Traditional: BBQ Or Ranch

**Buffalo Chicken Strips:** Bleu Cheese Dressing