



**HAPPY HOUR**  
4PM-6PM AND 8PM-10PM

**\$4 BEER**

**Yuengling | Miller Lite**  
**Blue Moon**

**\$5 WINE AND  
SANGRIA**

**Seasonal Sangria**  
**Caposaldo Pinot Grigio**  
**14 Hands Cabernet**  
**Wycliff Sparkling**

**\$6 SPECIALTY  
COCKTAILS**

**Bourbon Breeze**  
bulleit, grapefruit, pineapple,  
blood orange bitters

**Astronaut**  
peachka vodka, tang, tang rim

**Pomargarita**  
milagro silver, pomegranate  
cordial, lime

**Continental Cosmo**  
tito's, peach schnapps,  
pomegranate, lime

**Champ-O-Rama**  
smirnoff raspberry, sparkling  
wine, grenadine-sugar rim

**Twizzle**  
new amsterdam citrus, strawberry,  
lemon, red licorice wheel

**\$6 ALL WELL SPIRITS**

**New Amsterdam** vodka

**Bacardi** rum

**Beefeater** gin

**Hornitos** tequila

**Jim Beam** bourbon

**Old Overholt** rye

**\$5 SNACKS**

**Hummus**  
grilled pita, olive oil

**Continental Salad**  
chopped greens, tomatoes,  
cucumbers, feta, red onion  
& herb dressing

**Buffalo Chicken Meatballs**  
blue cheese crema  
& micro greens

**\$6 SMALL PLATES**

**Brussels Sprouts**  
roasted garlic yogurt  
& coriander dressing

**Grilled Thai Chicken Skewers**  
peanut sauce and jasmine rice

**Calamari Salad**  
carrots, tomatoes, sprouts,  
sesame-soy dressing

**\$7 FAVORITES**

**Cheesesteak Eggroll**  
bell peppers, mushrooms, onions,  
sriracha ketchup

**Crab Tostones**  
lump crab salad, red onion, red finger  
chili, avocado, crispy plantain

**Pork Tacos**  
spicy korean bbq sauce  
& pickled cucumber

**\$6 DESSERTS**

**S'more Cheesecake**  
caramelized cheesecake,  
graham cracker crust, homemade  
toasted marshmallow ice cream,  
chocolate bar

**Blond Bombshell**  
blondie, double malted ice cream,  
butterscotch sauce