



HAPPY HOUR MENU

MON-FRI | 3 PM - 6 PM
LATE NIGHT HAPPY HOUR | FRI-SAT | 9 PM - 12 AM

\$3

Mixed Marinated Olives

An assortment of Mediterranean marinated green, black and niçoise olives

Red Pepper Feta Dip

Roasted red peppers and Feta cheese blended together, served with grilled flatbread chips

Prosciutto Wrapped Dates

California dates wrapped in Prosciutto drizzled with a balsamic reduction

\$5

White Fish Dip

Alder and hickory smoked Great Lakes whitefish blended with cream cheese, fresh lemon and cracked pepper, served with water crackers

Chicken Confit Bruschetta

Toasted crostini spread with cranberry chutney, topped with cured, slow-cooked, pulled organic chicken thighs, melted Brie cheese and sea salt

Baked Acorn Dip

Cinnamon, honey, toasted walnuts and chèvre cheese served with toast points

\$9

Prime Rib Sliders

Thinly sliced prime rib served on three toasted brioche buns with pickled red onion, melted Swiss cheese and horseradish cream sauce

Beef Wellington Bites

Seared filet mignon, rolled in mushroom duxelles and baked in a puff pastry, served atop mushroom cream

Cranberry Brie En Croute

Mini baked puff pastries topped with melted brie cheese, sweet cranberry chutney and finished with micro arugula

\$11

Basil Caprese Flatbread

Basil pesto, fresh burrata and roasted tomatoes, garnished with micro basil

Chicken Confit Flatbread

Cured, slow-cooked pulled organic chicken thighs atop arugula pistou, brandied cherries and chèvre cheese

Spinach Artichoke Flatbread

Baby spinach, artichokes and roasted garlic, atop a garlic cream sauce, garnished with shaved Parmesan and cured egg

**\$4 OFF WINE FLIGHTS
\$2 OFF HOUSE WINES, BOTTLES OF BEER,
AND CRAFT COCKTAILS**