

HAPPY HOUR \$7 MENU

**available from 4-6pm, at the bar only*

MARTINI

gin or vodka - ask for me dirty or dry

OLD FASHION

bourbon or rye - orange, cherry, pomegranate, bitters

MANHATTAN

bourbon or rye - orange, cherry, pomegranate, sweet vermouth

EMERALD PARADISE

cucumber vodka, gin, cucumber, basil, mint

CACTUS DROP

prickly pear vodka, tequila, triple sec, lime, pomegranate

GEORGIA PEACH

peach vodka, mango, strawberry, bourbon

BEER BY THE GLASS

elysian, fairy nectar, mango cart, stella, modelo

A.F.T SALAD 5

candied walnuts, cranberries, apple, goat cheese, spinach, arugula, red onion, italian dressing

CAESAR SALAD 5

romaine lettuce, capers, parmesan, homemade croutons and caesar dressing

BRUSCHETTA

tomato, basil, balsamic, garlic, parmesan, red onion

HOMEMADE MEATBALLS

beef, garlic, fresh parmesan, homemade marinara sauce

SEARED AHI TUNA

seared sesame crusted ahi tuna, persian cucumber, red pepper carrot slaw, avocado, ponzu, with wonton chips

PORK EGG ROLLS

braised pork, onions, bell pepper, cabbage, carrots served with sweet and sour sauce

SHRIMP CARGOT

sauteed shrimp, browned butter, parsley, lemon juice havarti cheese, served with homemade bread

CRAB CAKES

dungeness lump crab meat, parsley, roasted red pepper and garlic, topped with mango salsa & puree