

Happy Hour

Monday - Friday, 4:30 - 6:30 (at the bar only)

Greek Saganaki Fondue

brandy flamed Kasseri cheese with lemon and garlic toast points

6-

Deconstructed Ahi Poke

yellowfin tuna sashimi, Yuzu sesame dipping sauce, and seaweed salad with taro chips

7-

Cheese Plate

assorted gourmet cheeses with dried fruits, nuts and accoutrements
three for 10- five for 15-

Spanish Style 1/2 Pound Kobe Beef Burger

caramelized onion, cabrales blue cheese, piquillo pepper, aioli and garlic thyme fries

15-

Wine Selection

Morgan Chardonnay 8-

Mason Sauvignon Blanc 6-

Fiddlehead "Pink Fiddle" Rose 6-

Babcock Tri-counties Pinot Noir 7-

Justin Cabernet 11-

Andrew Murray Syrah 8-

Westerly Merlot 8-

Elementinis \$4 Off

Well Cocktails \$4.50

Imported & Draught Beers \$3

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