

Happy Hour Tuesdays – Saturdays 4-6pm

Draft Beers \$7

Ivy Bells Pilsner 5.1% ALC/VOL.

Monomoy Märzen Lager 5.5% ALC/VOL.

Survivor's Tale Pale Ale 5.8% ALC/VOL.

Hydraulic Sandwich IPA 7.1% ALC/VOL.

House Wines

Chardonnay or Sauvignon Blanc / \$7

Red Blend / \$8

Bar Snacks \$10

Spicy Vietnamese green papaya salad with poached prawns, fried shallots, roasted peanuts, Asian herbs, and nuoc mam vinaigrette

Roasted Beets salad with organic spring mix, fete cheese and mango vinaigrette

Crispy Garlic Salt & Pepper Tofu with onions, bell peppers and jalapenos

Garlic Butter Egg Noodles

Spicy battered chicken wings with sweet and sour pineapple sauce, topped with roasted peanuts

Slow oven roasted chipotle pork with spicy chipotle sauce, pickles, and crispy tortilla chips

Salt & pepper fried prawns garnished with organic salad and sautéed bell peppers, chilis and onions with spicy lime dipping sauce

Chicken and vegetables pot stickers (3) with ponzu dipping sauce

Panko crusted patrele sole tacos tomato salsa and spicy cilantro aioli (2)

Cocktails \$10

Pomegranate Martini

Smirnoff Vodka, pomegranate juice, triple sec, fresh lemon/lime juice

Pear Drop

Absolut Pear Vodka, triple sec, house made ginger syrup, fresh lemon/lime juice

Cosmo

Smirnoff Vodka, cranberry juice, triple sec, fresh lemon/lime juice

Lemon Drop

Smirnoff Vodka, triple sec, simple syrup, fresh lemon/lime juice served up with a sugar rim

Bistro Margarita

Hornitos Plata Tequila, triple sec, fresh lemon/lime juice served on the rocks with salt rim

Vanessa's Paloma

Hornitos Plata Tequila, triple sec, grapefruit juice, fresh lemon/lime juice

Mojito

Fresh mint, Conch Republic light rum, triple sec, simple syrup, fresh lemon/lime juice, topped with club soda

Tonic or Soda

Choose between Beefeater Gin or Smirnoff Vodka