

# HAPPY HOUR

food \$5

all dishes from the bar & lounge menu

cocktails \$7

*\*please refer to the list for details on our currently featured cocktails:*

gimlet / *"navy strength" gin, housemade lime cordial, fresh lime*

old fashioned cocktail / *rye, bitters, sugar, lemon peel*

dark 'n stormy / *blackstrap rum, ginger beer, fresh lime*

beers \$4

pabst blue ribbon / *can w/koozie*

kronenbourg 1664

new belgium ranger ipa

wines by the glass \$7

lurton pinot gris, valle de uco, argentina 2009

chateau ste. michelle syrah, columbia valley, washington 2006

paul cheneau cava *lady of spain cuvée*, penedès, spain NV