

Happy Hour

Offered Monday-Friday from 4-7 p.m. Bar area only.

SMALL BITES

Artichoke White Bean Dip • 9

Crostini, Vegetable Crudité, Pickles

Smoked Salmon Dip • 11

Smoked Salmon Mousse, Pickled Mustard Seeds,
Pickled Red Onion, Chives

Potato Croquettes • 10

Sour Cream & Onion Dip

Spiced Nuts & Olives • 10

Spiced Roasted Nuts, House Marinated Olives

Parmesan Truffle Fries • 9

Truffle Salt, Parmesan, Truffle Aioli

Bavarian Soft Pretzels • 11

Garlic, Parmesan & Dijon Aioli

Smoked Wagyu Meatballs (3pc) • 11

Housemade Wagyu Meatballs, Demi-Glace,
Sweet Potato Puree, Pickled Red Onion

BIGGER BITES

Petite Charcuterie • 16

A Sampling of Chef's Selected Charcuterie & Cheese

Wagyu Smash Burger • 15

American Cheese, Shaved Onion, House Pickles, Dijon Aioli,
Brioche Bun, Fries (Double + 6)

Short Rib Grilled Cheese • 22

Braised Short Rib, Swiss Cheese, Balsamic Onions,
Apricot Dijon Glaze, Sourdough, Fries

\$2.00 OFF DRAFT BEER

\$8.00 WINES

Kraemer Blanc de Blancs Brut, *France*

Intermingle Chardonnay, *California*

Benvolio Pinot Grigio, *Friuli*

Pomelo Sauvignon Blanc, *California*

Tailslide Pinot Noir, *California*

Black Cabra Malbec, *Mendoza*

Ryder Estate Cabernet Sauvignon, *California*

\$8.00 COCKTAILS

Signature Frozen Margarita

Ranch Water

Tequila, Lime Juice, Topo Chico

Old Fashioned

Bourbon, Simple Syrup, Bitters

Moscow Mule

Vodka, Lime Juice, Ginger Beer

Dirty Martini

With Blue Cheese Olives

Mexican Martini

Salty Sweet with a Tajin Rim

Cucumber Martini

Refreshing... Spa Day in a Glass

Desserts

Maple Peanut Butter Pie • 11

Maple Peanut Butter Mousse, Honeycomb Crisp, Honey Roasted Peanut Crust, Blackberry Caramel

Lemon Lime Tart • 12

Citrus Custard, Graham Cracker Crust, Toasted Meringue, Raspberry Sauce

Caramelized Banana Bread Pudding • 11

Brioche, Custard, Caramelized Banana, Vanilla Bean Ice Cream, Caramel Sauce, Candied Pecans

German Chocolate Cake • 14

Rich Chocolate Cake, German Filling, Chocolate Cream

Cheese Plate • 20

A Selection Of Cheeses From Our Chefs, Traditional Accompaniments

After Dinner Sips

Royal Tokaji 5 Puttnoyos, *Hungary 2018* • 25

Inniskillen Riesling Icewine, *Niagara* • 35

Dow's Fine Ruby Port, *Douro Valley* • 15

Dow's 20 Year Tawny Port, *Douro Valley* • 28

Graham's 30 Year Tawny Port, *Douro Valley* • 45

Irish Coffee • 10

Jameson, Coffee, Brown Sugar, Whipped Cream

Tiramisu Martini • 16

Absolut Vanilla, Borghetti Espresso Liqueur,
Dorda Double Chocolate Liqueur, Espresso

Carajillo • 14

Liquor 43, Espresso

Midnight Maverick • 16

Coffee, Courvoisier, Tia Maria,
Whipped Cream