

# Happy Hour

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

## SMALL BITES

- Artichoke White Bean Dip • 10**  
Crostini, Vegetable Crudit , Pickles

**Smoked Salmon Dip • 11**  
Smoked Salmon Mousse, Pickled Red Onion, Chives

**Potato Croquettes • 11**  
Sour Cream & Onion Dip

**Spiced Nuts & Olives • 11**  
Spiced Roasted Nuts, House Marinated Olives
- Parmesan Truffle Fries • 11**  
Truffle Salt, Parmesan, Chives, Black Truffle Aioli

**Bavarian Soft Pretzels • 11**  
Garlic Herb Oil & Dijon Aioli

**Spicy Cheese Curds • 11**  
Crispy Cheddar Curds, Ranch Dressing & Chipotle Aioli

**Smoked Wagyu Meatballs (3pc) • 12**  
Housemade Wagyu Meatballs, Demi-Glace, Sweet Potato Puree, Pickled Red Onion

## BIGGER BITES

- Petite Charcuterie • 17**  
A Sampling of Chef’s Selected Charcuterie & Cheese
- Wagyu Smash Burger • 17**  
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 | \$8.00 COCKTAILS

- Kraemer Blanc de Blancs Brut, France**

**Intermingle Chardonnay, California**

**Benvolio Pinot Grigio, Friuli**

**Pomelo Sauvignon Blanc, California**

**Silver Gate Pinot Noir, California**

**Black Cabra Malbec, Mendoza**

**Ryder Estate Cabernet Sauvignon, California**
- 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

- Strawberry Shortcake • 12**  
Sweet Biscuit, Raspberry-Strawberry Sauce, Vanilla Whipped Cream, Fresh Strawberry
- Lemon Lime Tart • 12**  
Citrus Custard, Graham Cracker Crust, Toasted Meringue, Raspberry Sauce
- Caramelized Banana Bread Pudding • 12**  
Brioche, Custard, Caramelized Banana, Vanilla Bean Ice Cream, Caramel Sauce, Candied Pecans
- Chocolate Espresso Cake • 14**  
Jivara Chocolate Mousse, Chocolate-Almond Sable, Vanilla Bean Ice Cream, Chocolate Sauce
- 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 Liquor, Dorda Double Chocolate Liquor, Espresso
- Carajillo • 14**  
Liquor 43, Espresso

**Midnight Maverick • 16**  
Coffee, Courvoisier, Tia Maria, Whipped Cream