

# Social Hour

ENJOY HAPPY HOUR DAILY FROM 4:30 TO 6:00 PM  
AT BAR AND IN LOUNGE ONLY.

## \$3 DOMESTIC DRAFT & BOTTLES

*Check for selection.*

## \$4 IMPORT DRAFTS

*Check for selection.*

## \$6 BEVERAGES

*Stoli Vodka  
Zyr Vodka  
Cruzan White Rum  
Tanqueray Gin  
Jack Daniels  
El Jimador Tequila  
Dewar's Scotch  
Captain Spiced Rum*

## \$6 BUBBLES

*Charles Lafitte Rose Prestige*

## \$7 GLASSES OF WINE

*Chardonnay, Tellus, Umbria IGT  
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy  
Sauvignon Blanc, Oyster Bay, New Zealand  
Riesling, Chateau Ste. Michelle, Columbia Valley  
Cabernet, Federalist, Lodi, CA*

## \$8 GLASSES OF WINE

*Pinot Noir, Erath, Resplendent, Oregon 2016/17  
Rose, Lacrima Rosa, Mastroberardino, Campania 2015/16*

## \$8 SIGNATURE COCKTAILS

### MAI TAI 1944

*J.M Agricole Rhum, Goslings Dark Rum Float, Lime, Ferrand  
Dry Curacao, Orgeat, House-Made Pineapple Cordial*

### SAZERAC

*Redemption Rye, Absinthe Mist, Sugar,  
Peychaud's Bitters, Orange, Ice Block*

### KENTUCKY BLUSHES

*Old Forester Bourbon, House Pomogranate Cordial, Lemon,  
Ginger Beer, Angostura Bitters*

### BLOOD ORANGE MARGARITA

*El Jimador Tequila, Lime Juice, Homemade Spiced Blood Orange Syrup*

### ANITA'S SUNSET

*Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne*

## Happy Hour Menu

### BLUE POINT OYSTERS \$1.50 EACH

*House Mignonette*

### BAKED OYSTER TRIO \$7

(1)CASINO - Garlic, Bacon, Red Peppers & Cheese

(1)ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream

(1)SPANIARD - Chorizo, Herbs & Manchego Cheese

### CHEESE STEAK \$9

*Shaved Steak, Onions, Mushrooms & Provolone*

### SHRIMP COCKTAIL (6) \$9

*Cocktail Sauce*

### POTATO CROQUETTE \$7

*Garlic Aioli*

### SEA SALT & HERB FRIED CALAMARI \$9

*Lemon-Roasted Red Pepper Coulis,  
Aji Amarillo Aioli & Garlic Shavings*

### AHI POKE \$8

*Tuna, Sticky Rice, Seaweed Salad,  
Soy Glaze, Avocado & Pineapple*

### PORK BELLY TACO \$9

*Pico de Gallo, Pickled Cucumber &  
Salsa Roja*

### LAMB CARPACCIO \$8

*Arugula, Onion Jam, Shaved Parmigiano Reggiano*

### FISH TACO'S OF THE DAY \$8

*Pico de Gallo, Green Curry & Cilantro Lime Aioli,  
Served with Asian Slaw*

### THE MARCO ISLANDER ROLL \$8

**'A.K.A. THE BETTER CALI'**

*Blue Crab, Avocado, Cucumber, Sesame & Tobiko*