



Signature Happy Hour

Weekdays 4:30pm - 6:30pm

GF = Gluten Free Optional | V = Vegan Optional

Unique Bar Bites

Crispy Cheese Curds

"Hot" Honey 6

Rooftop Wings (4) GF

Buffalo, Sweet Heat, Garlic-Parmesan, Mango-Thai Chili, Thai Chili-Peanut 7

Avocado Toast

V (without cheese)

Roasted Cherry Tomatoes, Cotija Cheese, Almonds, "Hot" Honey 7

Grass-Fed Beef Slider (1)

GF (without bun)

Artichoke Aioli, Tomato Jam, House-Made Pickles, Vermont Cheddar, House Made Chips 6

Roasted Red Pepper

Hummus

V/GF (without naan)

Seasonal Vegetables, Grilled Naan Bread 6

Boneless Chicken Tenders

Thai Chili-Peanut 7

Chips & Dip

Unique Rotating Flavor of House-Made Chips & Dip 6

Faroe Island Blackened Salmon Taco

GF (without taco shell)

Cabbage Slaw, Avocado, Citrus Aioli, House Made Chips 7

- NO SUBSTITUTIONS -

Martinis \$9

Rooftop Cosmo

Skyy Infusions Citrus Vodka, triple sec, lime juice, white cranberry juice

Blood Orange

Skyy Infusions Blood Orange Vodka, organic blood orange puree, orange juice and prosecco

Cocktails \$8

Signature Margarita

OR

Moscow Mule

Draft Beers \$4

Coors Light

Monthly IPA

Samuel Adams Seasonal

Famous Sangria \$8

Black Raspberry OR

Strawberry Peach

Wines by the Glass \$7

WHITE

Noble Vines 152 Pinot Grigio:

California

Toad Hollow Unoaked Chardonnay:

California

RED

Angeline Pinot Noir: California