



# Signature Happy Hour

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, Honey Bourbon  
BBQ 7

**Avocado Toast**  
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 Garlic &  
Rosemary Hummus**  
V/GF (without naan)  
Seasonal Vegetables,  
Grilled Naan Bread 6

**Boneless Chicken Tenders**  
Honey Bourbon BBQ 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*  
Gerard Bertrand Organic Chardonnay:  
*France*

### RED

Angeline Pinot Noir: *California*