Happy Hour
Mon-Fri 3-6pm

FROZEN COCKTAILS

Classic Margarita $10

WINE

$8 / $29 Salveto Prosecco
Aromas and flavors of green apple, pear, and light citrus, with subtle floral notes.

$8/$29 Caballito de Mar Rueda Verdejo
A yellow color with green highlights, fresh and fruity aromas of pear and apple. Citrus and tropical fruit flavors, smooth and soft on the palate, well structured and complex.

$8/$29 Rendez Vous A La Bastide Rosé
Aromas of ripe red berries, wild strawberries, white peach, subtle watermelon, citrus, white flowers, and a touch of candy. Crisp and dry with fresh, juicy red fruit, lively acidity, and a light-to-medium body.

$8 / $29 Zeleo Ribera Del Guadiana Tempranillo
Aromas of ripe red fruit, cherry, rose, and earth. The palate is pleasant and unoaked, featuring smooth tannins, balanced acidity, and a clean finish.

FEATURED SANGRIA

Apple Cider Sangria

$10 GL or $25 Carafe



HOT DRINKS

Mulled Wine $10



BEER



$6 Blake's Imperial American Apple Hard Cider (GF) (8%)
$6 Eggenberg Schloss Hopfenkönig (5.1%)
$6 DRAFT- Great Lakes Märzen-Style Lager (6.5%)



$8 Appetizers

TURKEY MELT SLIDERS
Two sliders filled - Roasted turkey, Swiss, crispy bacon, tomato, house-made chipotle mayo aioli. Served with chipotle mayo aioli for dipping.

BAKED BRIE BITES
Five Mini Phyllo cups stuffed with brie and pepper jelly

PATATAS BRAVAS
A classic spanish tapa, oven-roasted potatoes mixed with spicy paprika tomato sauce and a drizzle of garlic aioli

GRILLED CHEESE SLIDERS
Sharable grilled cheeses!
Four sourdough toastie sliders served with tomato coulis for dipping.

CUBAN SLIDERS
Two sliders filled - Pulled pork, Ham, Provolone, Pickle, Mustard

CHICKEN EMPANADAS
Two empanadas filled with chicken, Monterey jack cheese, chipotle sauce. Served with salsa and cilantro crema

TRUFFLE CHIPS
Garlic, Herbs and Truffled Pecorino.
Heaven on Earth!