

HAPPY HOUR

MONDAY THROUGH FRIDAY 4:00 PM ~ 7:00 PM
DINE IN BAR AND LOUNGE AREA ONLY

#villarislakeside

\$5.⁰⁰ CRAFT BOTTLES

ANGRY ORCHARD APPLE	CINCINNATI, OH
BLUE MOON WHITE ALE	GOLDEN, CO
CONEY ISLAND ROOT BEER	BROOKLYN, NY
FLYING FISH SEASONAL ALE	CHERRY HILL, NJ
FOUNDER'S ALL DAY I.P.A.	GRAND RAPIDS, MI
GOOSE ISLAND I.P.A.	CHICAGO, IL
MAGIC HAT #9	BURLINGTON, VT
LEINENKUGEL SEASONAL ALE	CHIPPEWA FALLS, WI
SAMUEL ADAMS SEASONAL ALE	BOSTON, MA
SHOCK TOP SEASONAL ALE	ST. LOUIS, MO
SIERRA NEVADA SEASONAL ALE	CHICO, CA
STELLA ARTOIS	LEUVEN, BE
VICTORY SEASONAL ALE	DOWNINGTOWN, PA
WOODCHUCK'S AMBER CIDER	MIDDLEBURY, VT
YARD'S PHILADELPHIA PALE ALE	PHILADELPHIA, PA



\$3.⁰⁰ DOMESTIC BOTTLES

BUDWEISER	ST. LOUIS, MO
BUD LIGHT	ST. LOUIS, MO
COORS LIGHT	GOLDEN, CO
MILLER 64	MILWAUKEE, WI
MILLER HIGH LIFE	MILWAUKEE, WI
MILLER LITE	MILWAUKEE, WI
O'DOULS, N/A	ST. LOUIS, MO
ROLLING ROCK	LATROBE, PA
YUENGLING LAGER	POTTSVILLE, PA



Instagram

\$4.⁵⁰ IMPORTED BOTTLES

AMSTEL LIGHT	AMSTERDAM, NL
BASS PALE ALE	LUTON, GB
CORONA EXTRA	MODELO, MX
CORONA LIGHT	MODELO, MX
DOS EQUIS CERVEZA	MONTERREY, MX
GUINNESS DRAUGHT	DUBLIN, IE
HEINEKEN	AMSTERDAM, NL
HEINEKEN LIGHT	AMSTERDAM, NL
MODELO ESPECIAL	MODELO, MX
PERONI NASTRO AZZURRO	ROME, IT



\$2.⁰⁰ DOMESTIC DRAFTS (14 OZ.)

COORS LIGHT	GOLDEN, CO
MILLER LITE	MILWAUKEE, WI
YUENGLING LAGER	POTTSVILLE, PA

\$5.⁰⁰ HOUSE MARTINIS

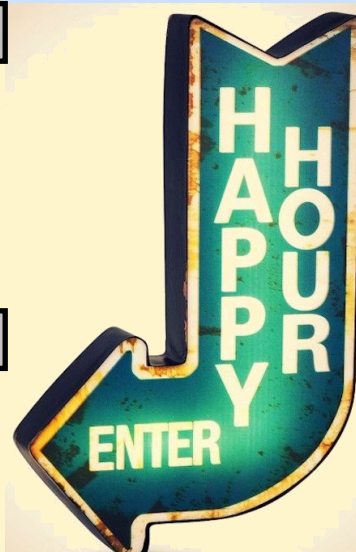
VODKA MARTINI <i>VODKA AND DRY VERMOUTH</i>	CHOCOLATE MARTINI <i>VODKA, DARK CRÈME DE CACAO & CREAM</i>
COSMOPOLITAN <i>VODKA, CRANBERRY, TRIPLE SEC & LIME</i>	ESPRESSO MARTINI <i>VODKA, KAMORA COFFE AND FRESH ESPRESSO</i>
RASPBERRY MARTINI <i>VODKA, RAZZMATAZZ, SOUR AND SPRITE</i>	GIN MARTINI <i>GIN AND DRY VERMOUTH</i>
GREEN APPLE <i>VODKA AND APPLE PUCKER</i>	MANHATTAN <i>WHISKEY OR BOURBON AND SWEET VERMOUTH</i>
DIRTY MARTINI <i>VODKA AND OLIVE JUICE</i>	POMEGRANATE <i>VODKA, POMEGRANATE, SOUR AND SPRITE</i>
WASHINGTON APPLE <i>WHISKEY, APPLE PUCKER AND CRANBERRY</i>	WHITE CHOCOLATE MARTINI <i>VODKA AND WHITE CRÈME DE CACAO</i>

\$4.⁰⁰ HOUSE WINES (7 OZ.)

CABERNET	CHARDONNAY
CHIANTI	MOSCATO
MALBEC	PINOT GRIGIO
MERLOT	RIESLING
PINOT NOIR	SAUVIGNON BLANC
SHIRAZ	WHITE ZINFANDEL

\$4.⁰⁰ HOUSE COCKTAILS

AMARETTO ~ BOURBON ~ BRANDY ~ GIN
TEQUILA ~ SCOTCH ~ SPICED RUM ~ VODKA
WHISKEY ~ WHITE RUM
ALL HOUSE COCKTAILS ARE MADE WITH BANKERS CLUB BRAND SPIRITS



HAPPY HOUR

AVAILABLE WITH MINIMUM BEVERAGE PURCHASE OF \$5.00 ~ DINE IN ONLY
GROUPONS, LIVING SOCIAL VOUCHERS, COUPONS AND SPECIAL PROMOTIONS ARE
NOT APPLICABLE DURING HAPPY HOUR. PLEASE ASK SERVER FOR DETAILS.

\$6.⁹⁵

TRADITIONAL WINGS (8) OR BONELESS WINGS (10)

Crispy chicken wing freshly prepared
in your favorite Buffalo wing sauce.

Cajun-style

Tossed with Old Bay Seasoning.

Chipotle BBQ

Fire roasted Chipotle pepper and
BBQ sauce.

Garlic Parmesan

Roasted garlic and Parmesan sauce
with Italian herbs.

Thai Sweet Chili

Herbs and spices combined with
sweet chilies.

Hot Sauce, Mild Sauce, or Medium Sauce

Combination of different flavors is not permitted

Tiki Sticks

Breaded mozzarella cheese sticks,
served with tomato sauce.

Pot Stickers

Pan-fried pork dumplings served
with soy vinegar sauce.

Mozzarella Bruschetta

Roasted red peppers, fresh basil and
a delicious balsamic reduction.

Margherita Flatbread

Whole sliced tomato, fresh mozza-
rella cheese and basil, topped with a
drizzle of extra virgin olive oil.

Chicken Fingers

Breaded chicken strips served with
fries and honey mustard dressing.

New Yorker Flatbread

Topped with mozzarella and ricotta
cheese, chopped prosciutto and
sprinkled with parmesan cheese.

\$7.⁹⁵

Chicken Pesto Flatbread

Char-grilled chicken breast and
hickory smoked bacon topped with
fresh pesto and mozzarella cheese.

Angus Beef Sliders

Three mini cheese burgers made
with all beef patties served on mini
Brioche buns with lettuce & tomato.

Chicken Quesadilla

Prepared with char-grilled chicken,
hickory smoked bacon, blended
cheeses, onions and roasted peppers.

Italian Quesadilla

Italian sausage, bacon, bruschetta
marinara and Monterey jack cheese.
Coated with olive oil, parmesan
cheese and balsamic reduction.

Long Hot Peppers

Stuffed with sharp provolone cheese
and freshly diced prosciutto, roasted
with garlic and virgin olive oil.

Fried Calamari

Pan-fried tender squid served with a
pesto aioli and marinara.

\$8.⁹⁵

Guacamole Dip

Made with ripe avocados and diced
tomato, red onions, fresh cilantro,
jalapeño peppers and lime.

Ahi Tuna Sliders

Char-grilled served on mini Brioche
buns topped with baby spring mix
and wasabi aioli.

Crab 'n' Artichoke Dip

Fresh jumbo lump crabmeat and
hearts of artichoke served in a hot
casserole with rustic Italian bread.

Hummus Plate

Served with sliced cucumbers, feta
cheese, olives and roasted peppers,
served with warm flat bread.

Sautéed Mussels/Clams

Fresh mussels or tender littleneck
clams available in delicious red
sauce, white sauce or Fra Diablo.

Stuffed Portobello

Portobello mushroom broiled with
crabmeat imperial stuffing, served
with warm drawn butter and lemon.

\$11.⁹⁵

Chicken Salad

Homemade chicken salad served
atop baby spring mix tossed with
romaine, walnuts, grapes, onions,
cucumbers and tomatoes.

Prosciutto Flatbread

Flatbread covered with fresh Arugu-
la, sliced prosciutto, Sicilian olives,
roasted red peppers, sun-dried figs
& parmesan cheese.

Seafood Flatbread

Baby shrimp and lump crabmeat
brushed with fresh garlic, topped
with Romano & mozzarella cheese.

Bistècca Salad

Sliced char-grilled filet mignon over
a bed of fresh baby spinach, red on-
ions, cherry tomatoes, and mush-
rooms. Gorgonzola cheese, crispy
bacon & creamy parmesan dressing.

Chipotle Shrimp Flatbread

Baby shrimp, grilled pineapple, red
roasted pepper, caramelized onion,
topped with feta cheese.

Villari's Sampler

Tasty Buffalo wings, fried mozzarel-
la sticks, cheese steak egg rolls and
pot stickers.