

HAPPY HOUR



MONDAY THROUGH FRIDAY 4:00 PM ~ 7:00 PM
INSIDE LOUNGE, PATIO AND TIKI BAR ONLY ~ DINE IN ONLY

\$4.⁰⁰ House Wines (7 oz.)

Chardonnay	Cabernet	Chianti
Pinot Grigio	Moscato	Malbec
White Zinfandel	Riesling	Pinot Noir
Sauvignon Blanc	Shiraz	Merlot

\$5.⁰⁰ House Martinis

Cosmopolitan <i>VODKA, CRANBERRY, TRIPLE SEC & LIME</i>	Chocolate Martini <i>VODKA, DARK CRÈME DE CACAO & CREAM</i>
Raspberry Martini <i>VODKA, RAZZMATAZZ, SOUR AND SPRITE</i>	Espresso Martini <i>VODKA, KAMORA COFFE AND FRESH ESPRESSO</i>
Green Apple <i>VODKA AND APPLE PUCKER</i>	Gin Martini <i>GIN AND DRY VERMOUTH</i>
Dirty Martini <i>VODKA AND OLIVE JUICE</i>	Manhattan <i>WHISKEY OR BOURBON AND SWEET VERMOUTH</i>
Washington Apple <i>WHISKEY, APPLE PUCKER AND CRANBERRY</i>	Pomegranate <i>VODKA, POMEGRANATE, SOUR AND SPRITE</i>
Vodka Martini <i>VODKA AND DRY VERMOUTH</i>	White Chocolate Martini <i>VODKA AND WHITE CRÈME DE CACAO</i>

**\$1 OFF
ALL
DRAFT
BEER**



\$4.⁵⁰ Imported Bottles

Amstel Light	<i>Amsterdam, NL ~ 3.5%</i>
Dos Equis Cerveza	<i>Monterrey, MX ~ 4.3%</i>
Guinness Blonde	<i>Dublin, IE ~ 4.2%</i>
Guinness Draught	<i>Dublin, IE ~ 4.2%</i>
Peroni Nastro Azzurro	<i>Rome, IT ~ 5.1%</i>
Modelo Especial	<i>Modelo, MX ~ 4.6%</i>
Stella Artois Premium	<i>Leuven, BE ~ 5.2%</i>

\$3.⁰⁰ Domestic Bottles

Budweiser/Bud Light	<i>St. Louis, MO ~ 5.0%</i>
Bud Light Lime	<i>St. Louis, MO ~ 4.2%</i>
Coors Light	<i>Golden, CO ~ 4.2%</i>
Land Shark Lager	<i>St. Louis, MO ~ 4.7%</i>
Michelob Ultra	<i>St. Louis, MO ~ 4.2%</i>
Miller Lite	<i>Milwaukee, WI ~ 4.6%</i>
High Life	<i>Milwaukee, WI ~ 4.6%</i>
O'Douls, <i>n.a.</i>	<i>St. Louis, MO ~ 0.5%</i>
Rolling Rock	<i>St. Louis, MO ~ 4.6%</i>
Yuengling Lager	<i>Pottsville, PA ~ 4.4%</i>
Yuengling Light	<i>Pottsville, PA ~ 4.4%</i>

\$4.⁰⁰ House Cocktails

BOURBON	~	BRANDY	~	LONDON GIN
TEQUILA	~	SCOTCH	~	SPICED RUM
VODKA	~	WHISKEY	~	WHITE RUM

All House Cocktails are Crafted with Bankers Club Brand Spirits.

\$5.⁰⁰ Craft Bottles

Angry Orchard Apple Cider	<i>Cincinnati, OH ~ 5.0%</i>
Blue Moon White Ale	<i>Golden, CO ~ 5.5%</i>
Dogfish Head 60 Min I.P.A.	<i>Milton, DE ~ 5.0%</i>
Flying Fish Seasonal Ale	<i>Cherry Hill, NJ ~ 4.8%</i>
Founders All Day I.P.A.	<i>Grand Rapids, MI ~ 4.7%</i>
Goose Island I.P.A.	<i>Chicago, IL ~ 5.9%</i>
Leinenkugel Summer Shandy	<i>Chippewa Falls, WI ~ 4.2%</i>
Magic Hat #9	<i>South Burlington, VT ~ 5.1%</i>
Redd's Apple Ale	<i>Milwaukee, WI ~ 5.0%</i>
Samuel Adams Boston Lager	<i>Boston, MA ~ 4.8%</i>
Samuel Adams Seasonal Ale	<i>Boston, MA ~ 5.3%</i>
Sierra Nevada Pale Ale	<i>Chico, CA ~ 5.6%</i>
Victory Hop Devil Ale	<i>Downingtown, PA ~ 6.7%</i>
Victory Seasonal Ale	<i>Downingtown, PA ~ 6.7%</i>
Yards Philadelphia Pale Ale	<i>Philadelphia, PA ~ 4.6%</i>

LOCAL FLAVOR VOUCHERS, GROUPONS AND SPECIAL PROMOTIONS

ARE NOT APPLICABLE DURING HAPPY HOUR.

MINIMUM BEVERAGE PURCHASE OF \$5.⁰⁰ ~ DINE IN ONLY

\$7.⁹⁵

**Traditional Wings (8)
Or Boneless Wings (10)**
Crispy chicken wings prepared in your favorite wing sauce.

Chipotle BBQ
Fire roasted Chipotle pepper and BBQ sauce.

Korean Hot
Tossed with Sweet Baby Ray's Gourmet Wing Sauce.

Thai Sweet Chili
Herbs and spices combined with sweet chilies.

Garlic Parmesan
Roasted garlic and Parmesan sauce with Italian herbs.

Hot Sauce
Our classic wing sauce; Delicious flavor with exhilarating heat.

Mild Sauce
Our classic wing sauce; Flavorful with mild heat.

Flavor Combinations are Not Permitted

Short Rib Sliders
Served on mini Brioche buns, southern style BBQ sauce topped with melted American cheese and coleslaw. Served with a side horseradish cream sauce.

Margherita Flatbread
Whole sliced tomato, fresh mozzarella cheese and basil, topped with a drizzle of virgin olive oil.

Angus Beef Sliders
Three mini cheese burgers made with all beef patties served on mini Brioche buns with lettuce and tomato.

New Yorker Flatbread
Flatbread topped with ricotta cheese, mozzarella cheese, chopped prosciutto and sprinkled with parmesan cheese.

Tiki Sticks
Breaded mozzarella cheese sticks, served with tomato sauce.

\$8.⁹⁵

Chicken Quesadilla
Prepared with grilled chicken, onions, smoked bacon, blended cheeses and roasted red peppers.

Short Rib Poutine
Crinkle-cut French fries topped with homemade brown gravy and cheese curds served on a hot skillet with a side of horseradish cream sauce.

Chicken Fingers
Breaded chicken strips served with fries and honey mustard dressing.

Hummus Plate
Served with sliced cucumbers, feta cheese, olives and roasted peppers, served with warm pita bread.

Long Hot Peppers
Stuffed with sharp provolone cheese and diced prosciutto, roasted with chopped garlic and virgin olive oil.

Fried Calamari
A classic, fried tender squid and fried sliced cherry peppers, served with our pesto aioli and zesty tomato sauce.

\$9.⁹⁵

Chicken Pesto Flatbread
Char-grilled chicken breast and hickory smoked bacon topped with pesto & mozzarella cheese.

Crab Bruschetta
Bruschetta tossed with jumbo lump crabmeat and citrus fruits topped with crumbled bleu cheese.

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

Short Rib Quesadilla
Braised short rib with BBQ sauce, Vermont white cheddar, hickory smoked bacon and grilled red onions.

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

Crab 'n' Artichoke Dip
Fresh jumbo lump crabmeat, spinach and artichoke served in a hot casserole dish with toasted crostini bread.

\$11.⁹⁵

Short Rib Flatbread
Braised short rib, grilled red onions and Bechamel topped with fresh baby arugula and crumbled bleu cheese.

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

Seafood Lover's Flatbread
Lump crabmeat and baby shrimp and brushed with fresh garlic, topped with Romano and mozzarella cheese.

Sauteed Mussels or Clams
Fresh mussels or tender littleneck clams available in delicious red sauce, white sauce or Fra Diabolo.

Coconut Crab Cake
Pan-fried served over a bed of mixed baby greens and mango salsa topped with a delicious raspberry sauce.

Seafood Quesadilla
Prepared with chopped lobster, baby shrimp, lump crabmeat, hickory smoked bacon and a blend of cheeses.