

Happy Hour

Monday - Saturday 4-7pm

Handcrafted Cocktails

*Created this season by our
Mixologist*

Strawberry Mule 9

Karlsson's Gold, Lime,
Fresh Jalapeno, Ginger Beer

1834 Margarita 7

Corralejo Reposado, Agave, Lime, Combier

Grill Classic Martini 12

Ketel One, Dry Vermouth, Bitters
Blue Cheese Olives

The French Quarter 9

High West Double Rye, Hennessy VS,
B&B, Carpano, Absinthe Rinse, Lemon Rind

Ole' Fashion 7

Knob Creek, Bitters, Luxardo Cherry

Ruby Red Martini 12

Belvedere Pink Grapefruit, Aperol, Lemon
Grapefruit Juice, Bitters

The Neo Manhattan 9

Nikka Coffey Grain, Carpano, Bitters
Luxardo Cherry

Key Lime Pie Martini 9

Absolut Vanilla, Fresh Key Lime, Lemon
Graham Cracker Crust

WINE

3 Glass Carafe
22

Picket Fence Chardonnay
Russian River, 2013

Laid Family Pinot Grigio
Cold Creek Ranch, 2013

3 Glass Carafe
24

Filus Malbec Reserve
Argentina, 2014

Niner Blend
Paso Robles, 2012

3 Glass Carafe
28

Brady Vineyard Cabernet
Paso Robles, 2011

White Sangria 7

Sparkling Wine 7

ALL BEER 5

Please ask your server for selections!

Oyster Hour 1.75 each
Served with Horseradish and Mignonette Sauce
Mon-Sat 4-7

————— \$8 —————

Spicy Bleu Cheese Potato Chips
Homemade Potato Chips with Bleu Cheese
Topped with Tabasco and Chives

————— \$10 —————

Tuna Sashimi
Seared Rare Ahi Tuna, Sesame Seeds,
Served with Pickled Ginger and Wasabi

Jumbo Lump Crab BLT Sidekicks
Two Mini Crab Cake Burgers with Tomato, Arugula,
Applewood Smoked Bacon, Remoulade

American Kobe Sidekicks
Two Mini Burgers with Tomato, Lettuce,
Cheddar, Bleu Cheese Mayo

Ahi Fish Tacos
Three Seared Rare Ahi Tacos with Cilantro,
Grilled Pineapple Avocado Salsa, and Sriracha Aioli

————— \$11 —————

Filet Mignon Sidekicks
With Crispy Onions, Horseradish,
and Spicy Mustard on a French Roll

Sliced New York Pepper Steak
Topped with Bacon, Cracked Pepper & Onions
With a Green Peppercorn Sauce

————— \$14 —————

Crispy Lobster Tempura
With Pineapple Salsa and Sweet Soy Glaze

Lobster Salad Lettuce Cups
Tomato, Walnut, Celery, Dill,
and Gorgonzola Tossed in Aquavit Dressing