

Happy Hour

\$7.00 MENU

Well Drinks

House Wine:

*Chardonnay, Pinot Grigio, Sauvignon Blanc,
Rose, Chenin Blanc, Riesling, Merlot, Cabernet*

Beer of the Month (on tap)

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Zucchini Fritters

Mac n Cheese

Filet Tacos

Zuni Rolls

Hummus with Veggies

Potato Skins

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\$9.00 MENU

House Wine:

Pinot Noir and Blend

Cantaloupe Martini

Appletini

Cosmopolitan

Mangotini

Pomegranate Martini

Lemon Drop

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Coconut Shrimp

Spinach Artichoke Pizza

Grilled Artichokes

Spicy Nachos

Angus Burger Sliders

Calamari

Blistered Shishito Peppers

Tomato-Basil Flatbread Pizza

Bar Menu

Blistered Shishito Peppers 14

mild peppers flash grilled with fresh lemon juice, sea salt

Angus Beef Sliders 12

(3) mini burgers and fries with 1000 island dressing and pickles

Calamari 14

Served with jalapeño tartar sauce and cocktail sauce

Coconut Shrimp 18

with zesty orange dipping sauce and raspberry-chipotle sauce

Crab-Scallop Cakes 18

Coleslaw, jalapeño tartar sauce and cocktail sauce

BBQ Chicken Flatbread 14

BBQ chicken, mozzarella and Gruyère, tomato, green/red onion, cilantro

Spinach - Artichoke Dip Pizza 11

everyone's favorite dip baked onto a crisp pizza crust

Tomato - Basil Pizza 12

pesto, Roma tomatoes, fresh mozzarella, basil

***Ahi Sashimi 17**

grade #1 ahi tuna with traditional garnish

Shrimp Cocktail 17

shrimp with cocktail sauce

Smoked Turkey Zuni Rolls 13

with scallions, bacon, Havarti cheese and a raspberry-chipotle sauce

Hummus with Fresh Veggies 11

red onion, red pepper, cilantro, feta cheese

Appetizer Sampler Platter 24

coconut shrimp, zucchini fritters, blistered shishito peppers, calamari, zuni rolls

***Caesar Salad 16**

House Salad 16

balsamic vinaigrette with crisp apple, candied walnuts and bleu cheese

with chicken or calamari **18** *with ahi **20**

Grilled Artichokes 13

served with butter and dill cream sauce

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*