

Happy Hour \$10

Served 7 days a week

POTATO SKINS

Traditional skins topped with Cheddar/Jack cheese and bacon, served with sour cream & chives

SMOKED TURKEY ZUNI ROLLS

Scallions, bacon, Havarti cheese served with raspberry-chipotle sauce

TEMPURA FRIED ZUCCHINI

Wedges of fresh zucchini fried in our house batter and served with homemade dill ranch dressing

ROASTED RED PEPPER HUMMUS

Served with veggies and crostini

CAPRESE PESTO PIZZA

Pesto, mozzarella, tomatoes and fresh basil

NACHOS

Cheddar/jack cheese, black beans, chopped onions, tomatoes, jalapenos and topped with sour cream

CALAMARI

Served with jalapeno tartar sauce and cocktail sauce

SALMON NICOISE CUPS

Salmon, tomatoes, cucumbers, kalamata olives, feta cheese and tossed with Italian dressing, served atop lettuce cups

BEEF TACOS

(3) shredded beef in corn tortillas with chopped tomato, cilantro and served with our avocado cilantro salsa

BLISTERED SHISHITO PEPPERS

Flash grilled with fresh lemon juice and sea salt

COCONUT SHRIMP

With a zesty orange dipping sauce

ANGUS BURGER SLIDERS

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

Cocktails & Martinis

MEXICAN CANDY ^{HH}

Ketel One vodka, watermelon schnapps, peach schnapps, sweet & sour and a dash of Tapatio 13

RAZZPOTLE MARGARITA ^{HH}

Our famous raspberry chipotle sauce gives this Cazadores margarita a sweet, smoky flavor 15

LEMON DROP ^{HH}

Ketel One Citron, Cointreau, fresh squeezed lemon juice and a splash of sweet & sour 15

POMEGRANATE MARTINI ^{HH}

Pama Liqueur with pomegranate juice, Stoli Orange vodka, lemonade and OJ 15

MULES ^{HH}

Choose from Moscow, Kentucky, Mexican, Irish 13

CEDAR CREEK PALOMA

Cazadores tequila, fresh lime and grapefruit soda 15

RED SANGRIA

Our Special House Recipe 12

CANTALOUPE MARTINI

Ketel One vodka, watermelon schnapps & OJ 15

APEROL SPRITZ

Aperol, Prosecco and soda 15

PAULA'S PINK DRINK

Tito's vodka, Malibu rum, cranberry juice, lime juice & sprite 13

ESPRESSO MARTINI

Mr. Black's Coffee Liqueur, Ketel One vodka, splash of Kahlua and Baileys Irish Cream 15

THE SOUTHERN BELLE

Maker's Mark bourbon, St. Germain Elderflower Liqueur, peach schnapps, splash of OJ 15

007 MARTINI

Ketel One vodka and Bombay Sapphire gin 15

CARAJILLO

Licor 43 and fresh brewed espresso shaken to create a frothy top and poured over ice 13

House Wines and Well Drinks 8

Beer of the month on tap 7

HH = \$9 / spirits differ

18% gratuity will be added to parties of eight or more. A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with debit or cash, the 3% will be waived. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.