

HAPPY HOUR MENU

HUMMUS

garlic flatbread, toasted pumpkin seeds

6

FRIED CAULIFLOWER

fried to golden brown, pickled vegetables, roasted garlic aioli

6

LOADED POTATO SKINS

melted cheese, bacon, pico de gallo, green onion

5

TRADITIONAL MAC & CHEESE

6

QUESADILLA

flour tortilla, mexican cheese blend, chile de arbol sauce.

7

PORK ADOBO FRIES

adobo style pork, avocado crema, pico de gallo.

9

SLIDERS

Black Angus beef, challah bun, house spread, american cheese, crispy onion

9

FIRECRACKER SHRIMP

surimi salad, wrapped in wonton paper, fried to golden brown, sweet garlic chili sauce.

9

PERSONAL PIZZA

choice of Margarita or Pepperoni

8

COCKTAILS

CUCUMBER BASIL CRUSH

Bombay Dry, basil, lime

6

BLOODY MARGARITA

blood orange, triple sec, sweet & sour, tequila

6

AGAVE MOJITO

lime flavored rum, fresh mint, agave

7

EDEN'S GARDEN

pineapple vodka, Saint Germain, fresh cucumber, lime juice

7

TROPICAL SANDS

pineapple vodka, Malibu, cranberry juice, lime juice.

7

LAVENDER WHISKEY SOUR

lavender infused syrup, Seagrams7, lemon juice.

8

SPICED OLD FASHION

prepared with spiced primrose and cinnamon whiskey

9

WINE & SANGRIA

WINE GLASS

choice of Chardonnay, Cabernet Sauvignon or Merlot

6

VERANO SANGRIA

chardonnay, summer fruit puree and peach schnapps

6

LA SANGRIA EN ROJO

chef's selection of fresh seasonal fruit, mango and lychee syrup, merlot, blackberry brandy

6

BEER & SPIRITS

WELL MIXED DRINK

6

DRAFT BEER

ask your server for a current selection

6