happy hour

5:30-6:30pm

$3

Soft Baked Pretzels
served with house made beer cheese sauce

Cajun Green Beans
tempura battered, served with a wasabi ranch

$5

Jalapeno Sausage Puffs
served with cayenne cheese sauce

Mixed Mediterranean Olives
marinated in house with cinnamon, juniper berries, thyme and fresh orange

Vegetable Crudite
seasonal vegetables served with hummus

$7

Street Tacos
Your choice of:
traditional style- carne asada, diced onions, cilantro and salsa verde
bahn mi taco- flank steak, pickled lotus root, carrots and onions, sliced jalapenos with a gochujang sauce

Cavalier Wings
spice rubbed chicken wings with a habanero tequila sriaccha glaze

Calamari
herb breaded calamari served with a cajun aioli

nibble . nibble . nibble . nibble . nibble . nibble . nibble . nibble . nibble . nibble .

$5

Coors Light
on draft

Trinity Vineyards Wine
Cabernet
Merlot
Chardonnay

$7

Ballast Point Sculpin IPA
on draft

$10

Azunia Margarita
served in a traditional clay mug

$12

Cocktail of the Day

sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip . sip .

happy hour pricing not applicable for private events and can not be combined with any other discounts
not available to-go