

## Happy Hour Drinks

### Well Cocktails 5

*(regular upcharges apply)*

### Wine

Red 6 / White 5

### On Tap

**Ballast Point, Sculpin, India Pale Ale, San Diego 6**  
Packs a bit of a sting just like a sculpin fish

**St. Florian's, 48/96, Citra Session Ale, Windsor 5**  
Drinks like a pilsner with oomph! – light & crisp

**Bear Republic, Pace Car Racer, IPA, Cloverdale 6**  
Hoppy aromas of pine & citrus with a smooth malt flavor

**Henhouse, Saison, Petaluma 5**  
Farmhouse ale, peppery, light & crisp

**Moonlight, Death & Taxes, Black Lager, Santa Rosa 5**  
San Francisco style, deceptively light-bodied

**Lost Coast, Great White, Belgian White, Eureka 5**  
Witbier style, wheaty & citrusy.

**Lagunitas, Lil' Sumpin', Wheat Ale, Petaluma 5**  
Way smooth and silky with a nice wheatie-ness

**Stella Artois, Belgian Pilsner 5**

### Bottled

**Corona, Mexico 4**  
Pale lager

**Guinness Stout, Ireland 5**  
Perfect combo of bitter & sweet.

**Amstel Light, Amsterdam 4**  
Light lager

**Pilsner Urquell, Czech Republic 4**  
Blond lager, light & creamy

**Pabst Blue Ribbon, Milwaukee 2.50**  
American Lager

**Clausthaler N/A, Germany 4**  
Non-Alcoholic lager

**Angry Orchard, Crisp Apple Cider, NY 4**  
Just like biting into a fresh apple

## Happy Hour Drinks

### Well Cocktails 5

*(regular upcharges apply)*

### Wine

Red 6 / White 5

### On Tap

**Ballast Point, Sculpin, India Pale Ale, San Diego 6**  
Packs a bit of a sting just like a sculpin fish

**St. Florian's, 48/96, Citra Session Ale, Windsor 5**  
Drinks like a pilsner with oomph! – light & crisp

**Bear Republic, Pace Car Racer, IPA, Cloverdale 6**  
Hoppy aromas of pine & citrus with a smooth malt flavor

**Henhouse, Saison, Petaluma 5**  
Farmhouse ale, peppery, light & crisp

**Moonlight, Death & Taxes, Black Lager, Santa Rosa 5**  
San Francisco style, deceptively light-bodied

**Lost Coast, Great White, Belgian White, Eureka 5**  
Witbier style, wheaty & citrusy.

**Lagunitas, Lil' Sumpin', Wheat Ale, Petaluma 5**  
Way smooth and silky with a nice wheatie-ness

**Stella Artois, Belgian Pilsner 5**

### Bottled

**Corona, Mexico 4**  
Pale lager

**Guinness Stout, Ireland 5**  
Perfect combo of bitter & sweet.

**Amstel Light, Amsterdam 4**  
Light lager

**Pilsner Urquell, Czech Republic 4**  
Blond lager, light & creamy

**Pabst Blue Ribbon, Milwaukee 2.50**  
American Lager

**Clausthaler N/A, Germany 4**  
Non-Alcoholic lager

**Angry Orchard, Crisp Apple Cider, NY 4**  
Just like biting into a fresh apple

# Happy Hour Eats

Monday – Friday

2:30 – 5:30 pm.

**\$6**

Crispy Curry Calamari  
Shaved Fennel, Harissa Aioli

½ lb. Steamed PEI Mussels  
Tomato Saffron Broth, Red Pepper Rouille Crostini

Blackened Fish Taco  
Avocado, Cabbage, Cilantro-Mango Salsa, Flour Tortilla

Peel & Eat Prawns  
Spicy Cocktail Sauce

Kennebec Fries  
Rosemary-Lemon Aioli

Crispy Duck Confit Spring Roll  
Thai Chili Dipping Sauce

Grilled Flatbread  
Caramelized Onion & Shaft's Bleu, Olive Tapenade

Cheese & Charcutier plate  
(Chef's Selection)

¼ lb. House Ground Burger  
Cheddar, Aioli, Brioche Bun

## Raw Oysters

Half Shell (3)

Spicy Cocktail, Champagne-Chive Mignonette  
(Chef's Choice)

Oysters Ceviche (2)

Cilantro, Lime Juice, Tomato, Cucumber  
Habanero, Crisp Tortilla

## Cooked Oysters

Maitre'D: (2) Parsley, Garlic, Onions, Butter  
Casino: (2) Bacon, Leeks, Red Pepper, Manchego  
BBQ: (2) Garlic-Barbecue Sauce

# Happy Hour Eats

Monday – Friday

2:30 – 5:30 pm.

**\$6**

Crispy Curry Calamari  
Shaved Fennel, Harissa Aioli

½ lb. Steamed PEI Mussels  
Tomato Saffron Broth, Red Pepper Rouille Crostini

Blackened Fish Taco  
Avocado, Cabbage, Cilantro-Mango Salsa, Flour Tortilla

Peel & Eat Prawns  
Spicy Cocktail Sauce

Kennebec Fries  
Rosemary-Lemon Aioli

Crispy Duck Confit Spring Roll  
Thai Chili Dipping Sauce

Grilled Flatbread  
Caramelized Onion & Shaft's Bleu, Olive Tapenade

Cheese & Charcutier plate  
(Chef's Selection)

¼ lb. House Ground Burger  
Cheddar, Aioli, Brioche Bun

## Raw Oysters

Half Shell (3)

Spicy Cocktail, Champagne-Chive Mignonette  
(Chef's Choice)

Oysters Ceviche (2)

Cilantro, Lime Juice, Tomato, Cucumber  
Habanero, Crisp Tortilla

## Cooked Oysters

Maitre'D: (2) Parsley, Garlic, Onions, Butter  
Casino: (2) Bacon, Leeks, Red Pepper, Manchego  
BBQ: (2) Garlic-Barbecue Sauce