

Monday to Friday - 5 - 8 pm  
Saturday - 4 - 8 pm

**\$4 BOTTLE + CAN BEERS**

**\$5 DRAFT BEERS**

**\$7 RED/WHITE GLASS WINE**

**\$7 DRAFT-TAILS**

**\$3 OFF SIGNATURE COCKTAILS**

*\*select happy hour items listed on back*

Taco Tuesday

Available only on Tuesday, 2 tacos per order

**Vegan Meat Tacos [v, vv] \$6**

*100% plant based taco mix, guacamole,  
pico de gallo, Daiya cheese, flour tortilla*

**Shrimp \$6**

*sautéed shrimp, cabbage, avocado purée,  
pico de gallo, sour cream, flour tortilla*

**Chicken \$6**

*grilled chicken, cabbage, chipotle aioli,  
pico de gallo, flour tortilla*

**Beef \$6**

*steak, beans, romaine lettuce, chimichurri,  
salsa, flour tortilla*

*\*no mix and matching tacos*

## BITES

**Parmesan Truffle Fries [v] \$6**

*french fries, parmesan, white truffle oil*

**Guacamole [vv] \$8**

*corn tortilla chips*

**Crab Cake Sliders (2 pcs) \$9**

*Maryland crab, Old Bay aioli, arugula, chipotle aioli*

**Crispy Brussels [vv, n] \$7**

*walnut vinaigrette*

**Empanadas (4 pcs) \$7**

*cheese, fajita style beef, cilantro, chipotle aioli*

**Chicken Wings (6 pcs) \$8**

*Texas buffalo sauce, dill ranch*

*gf = gluten free / v = vegetarian / vv = vegan / n = contains nuts*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE  
MAXIMUM 6 CREDIT CARDS PER CHECK. SPECIALS AND DISCOUNTED ITEMS  
AVAILABLE FOR DINE IN ONLY AND NOT FOR CARRY OUT.

PROVISION

HAPPY HOUR

# BOTTLES & CANS

\$4 during happy hour

**Lagunitas IPA**  
IPA | California | 6.2%

**Bud Light**  
Lager | Missouri | 4.2%

**Dos Equis**  
Lager | Mexico | 4.2%

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# DRAFT BEERS

\$5 during happy hour

**Optimal Wit**  
Witbier | Virginia | 5%

**Mahou**  
Lager | Spain | 5.5%

**Down Right Pilsner**  
Pilsner | Virginia | 4.8%

**Summer Love**  
Golden Ale | PA | 5.2%

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# DRAFT-TAILS

\$7 during happy hour

**Strawberry Rumenade**  
Captain Morgan Spiced Rum, lemon,  
strawberry, ginger, vanilla

**Rosé Sangria**  
Macchu Pisco Brandy, St Germaine,  
Rosé wine, grapefruit

**Watermelon Aperol Spritz**  
Sparkling wine, Aperol,  
watermelon pureé

**Grapefruit Punch**  
Stolichnaya Vodka, grapefruit,  
mint, basil

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# WINE

\$7 during happy hour \ 1/2 off bottle prices every thursday

## WHITE

**Mesta Verdejo \$40**  
Verdejo | 2017 | Spain  
lemongrass | white pepper | fennel

**Mokoroa \$42**  
Sauvignon Blanc | 2017 | New Zealand  
gooseberry | passionfruit | citrus

**Lunardi \$42**  
Pinot Grigio | 2016 | Italy  
full bodied | fruity | grapefruit

## ROSÉ

**Bricco Dei Tati \$42**  
2017 | Italy  
strawberry | raspberry | lemon peel

## RED

**Ca' Bea Del Maniero \$38**  
Pinot Noir | 2016 | Italy  
red cherry | cranberry | earthy

**Hand Work (liter) \$50**  
Tempranillo | 2017 | Spain  
blueberries | cherries | ripe

**Greystone \$44**  
Cabernet Sauvignon | 2015 | California  
raspberry | vanilla oak | satsuma plum

## SPARKLING

**Campo Viejo \$42**  
Sparkling Cava | Spain  
apple | floral | crisp