

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

\$4 BOTTLE + CAN BEERS

\$5 DRAFT BEERS

\$7 RED/WHITE GLASS WINE

\$8 DRAFT-TAILS

\$3 OFF SIGNATURE COCKTAILS

**select happy hour items listed on back*

Taco Tuesday

Available only on Tuesday, minimum 2 per order

Vegan Meat Taco [v, vv] \$4

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

Shrimp \$3.50

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

Chicken \$3

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

Beef \$3.25

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

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 Daytime

IPA | California | 4%

Bud Light

Lager | Missouri | 4.2%

Dos Equis

Lager | Mexico | 4.2%

DRAFT BEERS

\$5 during happy hour

Optimal Wit

Witbier | Virginia | 5%

Peroni

Lager | Italy | 5.1%

Utica Pilsner

Pilsner | NY | 5%

Oktoberfest

Marzen style lager | VA | 5.2%

DRAFT-TAILS

\$8 during happy hour

Spiced Pumpkin Smash

Jim Beam bourbon, housemade
pumpkin syrup, ginger, lemon,
cinnamon

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

WINE

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

WHITE

Mesta Verdejo \$40

Verdejo | 2017 | Spain
lemongrass | white pepper | fennel

Mokoroa \$44

Sauvignon Blanc | 2017 | New Zealand
gooseberry | passionfruit | citrus

Lunardi \$44

Pinot Grigio | 2016 | Italy
full bodied | fruity | grapefruit

ROSÉ

Bricco Dei Tati \$42

2017 | Italy
strawberry | raspberry | lemon peel

RED

Ca' Bea Del Maniero \$44

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