

# HAPPY HOUR THINGS TO EAT

SUNDAY - FRIDAY 4PM – 6:30PM  
LATE NITE MONDAY - FRIDAY 9PM – 11PM

## \$3 SNACKS

**Vine Ripe Tomato Bruschetta (570 cal)**

Tomatoes / Basil / Garlic / Olive Oil / Balsamic

**Roasted Red Pepper Hummus (320 cal)**

Cucumbers / Extra Virgin Olive Oil / Crispy Pita Chips

**Truffle Fries (400 cal)**

Truffle Butter / Fresh Herbs / Parmesan Cheese

## \$5 MUNCHIES

**Crispy Baja Fish Tacos (970 cal)**

Southwest Jicama Slaw / Roasted Corn Salsa / Cilantro Ranch

**Calamari "Fritto Misto" (320 cal)**

Roasted Tomato Sauce / Cilantro Jalapeno Aioli

**Cheeseburger\* (1010 cal)**

Lettuce / Tomato / Onion / Cheddar Cheese / French Fries

## \$7 GOODIES

**M&S A-1 Blue Burger\* (1420 cal)**

Bacon Jam / Blue Cheese / Crispy Onions / A-1 Aioli / Arugula

**Blackened Chicken Quesadilla (680 cal)**

Chipotle Tortilla / Peppers / Onions / Sour Cream / Pico de Gallo

**Spicy Buffalo Shrimp (500 cal)**

Blue Cheese Slaw / Carrots / Celery

**Asian Chicken Lettuce Wraps (440 cal)**

Vegetable Slaw / Cilantro Peanut Dressing / Sweet & Spicy Peanuts

**Ahi Tuna Poke Bowl\* (270 cal)**

Sushi Rice / Green Onion / Avocado / Wonton Crisps

## \$9 BITES

**Chilled Jumbo Shrimp Cocktail (160 cal)**

Horseradish Cocktail Sauce

**Spice Seared Ahi Tuna\* (330 cal)**

Pickled Lipstick Peppers / Yuzu Aioli

**Crispy Coconut Shrimp (470 cal)**

Orange Horseradish Marmalade / Tropical Fruit Salsa

## TUESDAY

### Tito's & Tacos

Fish Tacos (390 cal) - \$2 each | Tito's Mexitini (260 cal) - \$5

## WEDNESDAY

### Shrimp & Shuck

Oysters (50 cal) - \$1 each | Shrimp (30 cal) - \$1 each

## THURSDAY

### Oyster Rockefeller (120 cal)

\$2.50 each

## Dine in Bar Area Only

Available with minimum beverage purchase of \$3.25 per person.

**2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.**

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of some items.

\*Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

# HAPPY HOUR THINGS TO DRINK

## WINES BY THE GLASS

Pebble Lane Chardonnay (150 cal) 7

Pebble Lane Cabernet Sauvignon (150 cal) 7

Pebble Lane Pinot Noir (150 cal) 7

Beringer White Zinfandel (130 cal) 6

Social Elderflower Apple Sparkling Wine (50 cal) 8

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## HAND-CRAFTED COCKTAILS

### Agave Rita

Pepe Lopez Gold Tequila / Monin Agave Nectar  
fresh lime juice / fresh orange Juice (190 cal) \$7

### Strawberry Squad

Skyy Vodka / Real Strawberry Puree / fresh lemon juice/ Sprite (210 cal) \$8

### All American

Jim Beam Bourbon / Southern Comfort / Coca-Cola (140 cal) \$7

### Talk of the Town

Captain Morgan Spiced Rum / La Marca Prosecco  
Dole Pineapple Juice (170 cal) \$7

### Urban Influence

Skyy Vodka / triple sec / Ocean Spray Cranberry Juice (210 cal) \$9

### Beam Dream

Jim Beam Bourbon / pineapple juice  
fresh lemon juice / simple syrup / club soda (160 cal) \$8

### Bee Hive

Beefeater Gin / fresh lime juice/ honey  
fresh ruby red grapefruit juice / club soda (150 cal) \$8

### Cucumber Agua Fresca

Pepe Lopez Gold Tequila / cucumber / Monin Agave Nectar  
fresh lime juice/ club soda (130 cal) \$7

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