

HAPPY HOUR

MONDAY THRU FRIDAY

4PM – 6:30PM

Available with minimum beverage purchase of \$3.40 per person.

\$3

Roasted Red Pepper Hummus (320 cal)

Cucumbers / Extra Virgin Olive Oil / Crispy Pita Chips

Vine Ripe Tomato Bruschetta (570 cal)

Tomatoes / Basil / Garlic / Olive Oil / Balsamic

Truffle Fries (400 cal)

Truffle Butter / Fresh Herbs / Parmesan Cheese

\$5.5

Calamari "Fritto Misto" (320 cal)

Roasted Tomato Sauce / Cilantro Jalapeno Aioli

Crispy Baja Fish Tacos (790 cal)

Southwest Jicama Slaw / Roasted Corn Salsa / Cilantro Ranch

Cheeseburger* (1010 cal)

Lettuce / Tomato / Onion / Cheddar Cheese / French Fries

\$7

Ahi Tuna Poke Bowl* (270 cal)

Sushi Rice / Green Onion / Avocado / Wonton Crisps

Asian Chicken Lettuce Wraps (440 cal)

Vegetable Slaw / Cilantro Peanut Dressing / Sweet & Spicy Peanuts

Blackened Chicken Quesadilla (680 cal)

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

Spicy Buffalo Chicken Wings (530 cal)

Blue Cheese Dressing / Carrots / Celery

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

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

\$9.5

Chilled Jumbo Shrimp Cocktail (160 cal)

Horseradish Cocktail Sauce

Spice Seared Ahi Tuna* (250 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

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.

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