

HAPPY HOUR AT THE BAR

Draft Beer 16 oz. \$4.50

Select Wines by the Glass \$5.95

Manawa Sauvignon Blanc

Louis Latour LSF "Cuvee" Chardonnay

Dr. Heyden Oppenheimer Kabinett Riesling

Buena Vista "Raison d'Etre" Merlot

Select Raising the Bar Cocktails \$6.95

Bloody Mary

Sobieski Vodka, World Famous LSF Bloody Mary mix!

Legal Sangria

Spanish red wine, Cruzan Raspberry and Citrus Rums,
Marie Brizard Peach, lemon-lime soda, fresh fruit

Winter Gin & Tonic

LSF curated St. George Gin, spice box syrup, orange juice, lime, tonic, clove

Mai Tai

Plantation Original Dark & O.F.T.D. Overproof Rums,
Pierre Ferrand Dry Curaçao, almond, lime, Angostura bitters

Cranberry Lemon Drop

Citrus Vodka, botanicals, cranberry syrup, lemon

*Menu available from
3:30pm-6:30pm Monday - Friday
in the Bar Area only*

\$7 HAPPY HOUR BAR BITES

Sriracha Shrimp

orange ginger marmalade

Cheeseburger Sliders

mustard relish, fried pickles

Tuna Burger Sliders

red pepper aioli, fried pickles

Bang Bang Wings

kung pao sauce

Buffalo Calamari

blue cheese, celery hearts, radish

Crab Toast

lump crab spread

Old Bay Hummus & Pita

- All raw bar half off during happy hours -

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Please note: If you have specific dietary requirements, preferences,
or a food allergy, please speak to the owner, manager, chef, or your server.

*Served raw or undercooked, or contains (or may contain) raw or undercooked
ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have certain
medical conditions.