

## HAPPY HOUR AT THE BAR

**Draft Beer** 16 oz. \$3.95

**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

**Improved Gin & Tonic**

LSF curated St. George Gin, tonic, lemon, mint

**Mai Tai**

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

**Fresh Watermelon Crush**

Fresh watermelon, Sobieski Vodka, sugar

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

## \$6 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

**Sweet & Spicy Ribs**

vinegar slaw

**Hummus**

traditional & roasted red pepper, walnut, pomegranate

**- All raw bar half off during happy hours -**

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

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 contain (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.