

HAPPY HOUR

Daily 3PM-5PM and 9PM-Close ~ **Drink Minimum** ~ No to-go orders

Cocktails \$9

Blood Orange Cosmo

Fresh lime juice, Skyy Blood orange vodka, triple sec and a splash of orange and cranberry juice

Scratch Margarita

Muddled orange, lime, lemon, Pancho Villa tequila, triple sec and house made sour over ice with a salt rim

Manhattan

Jim Beam bourbon stirred with sweet vermouth and a dash of bitters served up with a Luxardo cherry

Hot Toddy

Seagram's 7 whiskey, lemon, hot water and honey

Lemon Drop

Muddled lemons, local Sound vodka, triple sec and house made sweet and sour served up with a sugar rim

Classic Martini

Local Sound Vodka shaken and served up in a martini glass with **olives or a twist**

Vanilla White Russian

Local Sound vanilla vodka, coffee liquor, and a splash of cream

Domestic Draft Beers \$6

Craft Beers + Micro Brews \$7

House Well Drinks \$7

House Wines \$7.5

Starters

(no modifications available)

3 Cheese Bacon Mac \$9

Macaroni in a three cheese sauce with bacon

House Caesar Salad \$6

Topped with parmesan cheese and house made croutons

Ahi Tuna \$11

Lightly seared and served with a sweet chili sauce

Fresh Steamers \$17

Your choice of clams, mussels or combo served in a white wine, butter and garlic sauce

Pita & Tzatziki \$8

House made tzatziki served with fresh veggies and pita bread

Hummus Plate \$9

Served with pita bread and fresh veggies

Greek Fries \$6

Fries topped with feta cheese, garlic and Greek seasonings

Burger Sliders \$13

Two sliders with Tillamook cheese served with fries

Pepper Jack Cheese Sticks \$9

House made and served with a side of marinara sauce

Chicken Strips \$9

Served with fries and your choice of ranch, honey mustard or BBQ sauce

Greek Beans \$8

Imported Greek beans in a light tomato sauce, topped with feta cheese and served with pita bread

Cup of Clam Chowder \$5

Sausage Dijon \$8

Italian sausage grilled with bell peppers and onions served with Dijon mustard

Shrimp Cocktail \$9

Cold water baby shrimp served with our house made cocktail sauce

Crab and Shrimp Dip \$14

Served hot with a side of pita bread

Baked Brie \$9

French Brie baked with whole roasted garlic, drizzled with olive oil and served with a side pita bread

Baked Feta \$9

Feta baked with Kalamata olives and served with pita bread

Fresh Oyster Shooters \$3 Ea. with cocktail sauce

BAR SPECIALS

Available 4-10PM in the bar only ~ Not available for takeout

Taco Tuesday

No Modifications Available

Blackened Cod Tacos

Lettuce, house made pineapple salsa and sriracha sour cream served on your choice of flour or corn tortillas

2 for \$10.99



Ground Beef Tacos

Lettuce, cheddar cheese, house made Pico de Gallo and a side of sour cream served on your choice of crispy or soft corn tortilla.

2 for \$8.99

Chef's Special Taco

Chef's choice of the day. Ask your server for details.

(Price varies)

Scratch Margaritas \$8 ~ Pacifico Drafts \$5

1.25¢ Wing Wednesday

1.25 Cents per Wing ~ 4 Wings Minimum per Sauce

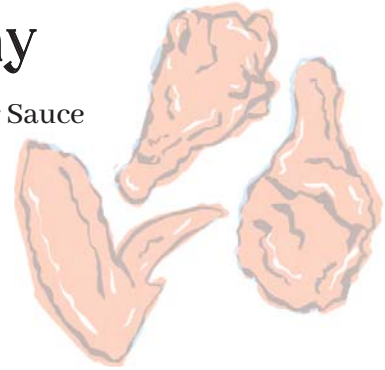
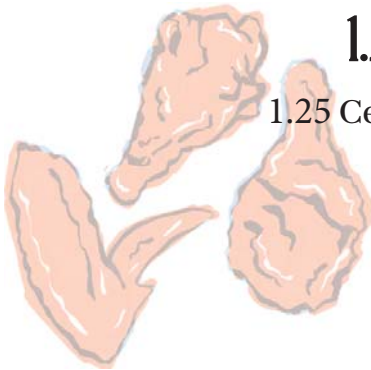
BBQ

Salt and Pepper

Buffalo

Teriyaki

Garlic Parmesan



\$10 Flatbread Thursday

No Modifications Available

Classic Margherita

Olive oil base, fresh tomatoes, basil, roasted garlic, mozzarella and parmesan cheese

All Meat

Italian sausage, pepperoni and ham with a blend of Italian cheeses

Hawaiian

Chopped Carvemaster ham, pineapple and mozzarella cheese

Sausage Arrabbiata

Sliced Italian sausage, red onion, roasted red peppers and mozzarella with a sprinkle of red chili pepper flakes

Shrimp Romato

Pesto base, Roma tomatoes, mozzarella, parmesan, green onion and baby shrimp

Classic Pepperoni

Pepperoni and mozzarella cheese

Greek

Garlic & olive oil base, mozzarella, feta cheese, Kalamata olives, red onion, tomatoes, oregano and beef gyro meat

Three Cheese

A blend of mozzarella, parmesan and feta cheeses

