

# HAPPY HOUR

TUESDAY - SUNDAY

4pm - 7pm

## DRINKS

CAFFEINE MAN {7}

old overholt rye, bitters,  
coffee infused sweet vermouth

BARTENDER'S CHOICE {6}

rotating libation of your bartender's design

ROSÉ {5}

A to Z Pinot Noir Rose, Willamette Valley '15

WHITE {5}

Ca' del Sarto Pinot Grigio, Friuli '15  
Le Petite Perriere Sauvignon Blanc, France '14

RED {5}

Clos La Coutale Malbec, Cahors, France '13  
Colorea Tempranillo/Syrah Blend, Spain '15

DRAUGHT BEER {5}

New Holland Full Circle Kolsch 4.2%  
Victory Kirsch Gose 4.7%

BOTTLES/CANS

Pabst Blue Ribbon 4.74% {3}

Miller High Life 4.6% {2}

Deschutes Black Butte Porter {5}

Monks Flemish Sour Ale 4.5% {5}

Spice Acres Gruit Ale bomber 7.8% {8}



## WEEKLY SPECIALS

*Tuesday -- \$10 Burger and Beer*  
*Wednesday -- All Night Happy Hour*  
*Thursday -- 1/2 Off Wine and Cheese*  
*Friday -- \$5 Everything*

### FOOD

SOUP DU JOUR {four}

LAKE ERIE CREAMERY PEARLS {six}  
*crostini + accompaniments*

UDON NOODLE BOWL {eight}  
*mushroom broth, soft egg, toasted sesame*  
*~add pork belly {three}*

OPEN FACED BANH MI {ten}  
*smoked pork loin, duck liver pate,*  
*fried egg, ramp kimchee*

SEASONAL FLATBREAD {eight}  
*rotating toppings*

RAMP + CHEDDAR BEIGNETS {six}  
*goat cheese crème fraîche*

SALMON + RAMP RILLETE {seven}  
*pickled mustard seed, horseradish,*  
*crème fraîche, crostini*

PIMENTO CHEESE {eight}  
*apple, pickled ramp, crostini*

TEA HILLS CHICKEN WINGS {eight}  
*ramp blue cheese*

DEE JAY'S GROUND BACON BURGER {eight}  
*great lakes cheddar, pickled onion, arugula,*  
*house english muffin*  
*~add fried egg {two}*  
*~ add fries {three}*

