

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%
Stone Tangerine Express IPA 6.7%

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}

Bottlehouse Spice Acres Gruit Ale 7.8% {8}



WEEKLY SPECIALS

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

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

MUSHROOM BEIGNETS {six}
goat cheese crème fraîche

SALMON + RAMP RILLETE {seven}
pickled mustard seed, horseradish,
crème fraiche, 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}

