

# HAPPY HOUR

TUESDAY - FRIDAY

5pm - 7pm

## DRINKS

CAFFEINE MAN {7}

bourbon, coffee infused sweet vermouth, bitters

BARTENDER'S CHOICE {6}

rotating libation of your bartender's design

SPARKLING {5}

Canella Prosecco DOCG, Italy '15

ROSÉ {5}

Rocco Sveva Rose, Veneto Italy '16

WHITE {5}

Foncalieu Les Roucas Sauvignon Blanc, France '16

Adagio Pinot Grigio, Veneto, Italy '16

RED {5}

El Circo Grenache, Spain '15

Côtes de Bourg Bordeaux, France '15

DRAUGHT BEER {5}

Anderson Valley G&T Gose 4.2%

Rogue 7 Hop IPA 7.7%

BOTTLES/CANS

Miller High Life {2}

Platform Speed Merchant IPA {5}

Founder's All Day IPA {5}

North High Hefeweizen {5}



## WEEKLY SPECIALS

*Tuesday* - Service Industry Night

*Wednesday* -- All Night Happy Hour

*Thursday* -- 1/2 Off Wine Bottles + Cheese Boards

### FOOD

SMOKED BRISKET + BEET CHILI {5}

*pickled jalapeño, cotija, crème fraiche, chive*

*\*gf*

HAPPY HOUR CHARCUTERIE {10}

*house cured meats, na'kysie salumi,*

*crostini, mustard*

MUSHROOM FLATBREAD {8}

*caramelized onion, local gouda, garlic jam*

CRISPY PORK BELLY {7}

*Tonkatsu sauce, kimchee, citrus, herbs*

UDON NOODLE BOWL {7}

*Killbuck valley mushroom, tamari,*

*fried egg, house kimchee*

*~add pork belly {three}*

*\*vg*

WOLF BOY CORN DOG {5}

*house mustard, bread and butter pickle*

HAPPY HOUR SALAD {8}

*LEC chevre, crispy pickled onion, lardons,*

*champagne vinaigrette*

OHIO BEEF BURGER {9}

*great lakes cheddar, pickled onion,*

*butter lettuce, house english muffin,*

*coriander fries*

*~add fried egg {two}*

