

# HAPPY HOUR

TUESDAY – FRIDAY

5pm - 7pm

## DRINKS

CAFFEINE MAN {7}

bourbon, coffee infused sweet vermouth, bitters

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

Fitz Roy Carmenere, Chile '16

DRAUGHT BEER {5}

Victory Kirsch Gose 4.7%

Deschutes Summer Twilight Blonde Ale 5%

BOTTLES/CANS

Miller High Life {2}

Platform Speed Merchant IPA {5}

Founder's All Day IPA (19.2 oz) {5}

Tyskie (16 oz) {4}



## WEEKLY SPECIALS

*Tuesday* – Service Industry Night

*Wednesday* – Almost All Night Happy Hour

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



## BAR MENU

HOUSE PICKLE BOARD {5}

DUCK CONFIT RILLETTE {10}  
*beet mustard, pickled cabbage, grilled bread*

SMOKED TEA HILLS CHICKEN WINGS {7}  
*house made ramp ranch*

CRISPY PORK BELLY SAMMY {8}  
*charred onion aioli, bread & butter pickles*

MUSHROOM FLATBREAD {10}  
*caramelized onion, local gouda, garlic jam*

SMOKED WALLEYE CROQUETTES {9}  
*sauce gribiche*

LOCAL GREENS SALAD {9}  
*crispy onions, bacon lardons, goat cheese  
champagne vinaigrette*

FRIED LAKE ERIE CREAMERY CHEESE CURDS {7}  
*fermented chili buttermilk dipping sauce*

OHIO BEEF BURGER {12}  
*great lakes cheddar, pickled onion,  
butter lettuce, house english muffin,  
coriander fries  
~add fried egg {two}*