



Dive into everyday excellence.

happy hour

Happy hour specials are available Monday-Friday
from 4:30pm - 6:30pm at bar & lounge only

glass wines 4

Terra Andina Sauvignon Blanc
The Ruins Chardonnay-Viognier
Martin Codax Albarino
Twin Vines Vinho Verde
Nobilissima Pinot Grigio
Mustang Sally Shiraz
Finca de Origen Malbec
Leese-Fitch Cabernet Sauvignon
Menage a Trois Red Blend

wine bottles 20

Haras de Pirque Sauvignon Blanc, Chile
Buehler Chardonnay, California
Kung Fu Girl Riesling, Washington
Tiera Red Zinfandel, California
Parker Station Pinot Noir, California
Langhorne Crossing Cab-Malbec Blend, Australia

specialties 5

SALTY DOG MARTINI
grapefruit-infused gin, grapefruit juice, sea salt rim

RASPBERRY BOMB
raspberry-infused vodka, pineapple, triple sec

COSMOCEAN
currant-infused vodka, triple sec, cranberry, lime

MANGO TANGO
mango vodka, limoncello, pineapple juice

FISH HOUSE PUNCH
jameson, fresh ginger syrup, lime

THE GRAPE GOOSE
grey goose and white grape juice

RITA HAYWORTH
tequila, grand marnier, fruit juices

OCEAN MARGARITA
tequila, blue curacao, sea salt rim

SEX BY THE OCEAN
apricot-infused vodka, peach schnapps,
pineapple, grenadine

OCEAN MOJITO
lemon-infused rum, fresh mint, lime

BAR SALAD
vodka, bloody mary mix,
fully loaded with garnishes

SANGRIA DU JOUR
red or white wine, seasonal fruits,
topped with champagne

Draft beer 3

AMSTEL LIGHT
CAPITAL SEASONAL
FAT TIRE
NEW GLARUS FAT SQUIRREL
NEW GLARUS SPOTTED COW
STELLA ARTOIS

rail mixers 3

BRANDY
GIN
RUM
TEQUILA
VODKA
WHISKEY

champagne cocktails 4

a glass of champagne with your choice of house-made
liqueur. Choice of raspberry, cassis, apricot.

champagne bottles 26

ROSA REGALE
J ROSE

light snacks

FLASH-FRIED CALAMARI 4
chipotle-plum glaze, spicy peanut sauce

FRESH EDAMAME 4
boiled soybeans, salt

BRUSCHETTA TRIO 4
tomato confit, balsamic reduction; tuscan bean,
fresh basil oil; greek olive tapenade

CARROT SHRIMP SKEWERS 6
three jumbo shrimp, carrots, pesto-herb sauce

SEAFOOD ENCHILADAS 8
rock shrimp, blue crab, corn tortillas

BEER-BATTERED TILAPIA 8
battered tilapia, caper-tartar aioli

MUSSELS 7
½ pound of mussels, white wine, garlic butter, capers

PEANUT CHICKEN SKEWERS 5
three peanut-crust chicken
skewers, chipotle-plum sauce

POTATO CHIPS 3
hand-cut potatoes, chipotle aioli