



*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  
*Henry Martin* Chardonnay  
*Martin Codax* Albarino  
*Twin Vines* Vinho Verde  
*Danzante* Pinot Grigio  
*Mustang Sally* Shiraz  
*Finca de Origen* Malbec  
*Charamba* Red Blend  
*Kenwood Yulupa* Zinfandel  
*Menage a Trois* Red Blend

### *wine bottles 20*

*Haras de Pirque* Sauvignon Blanc, Chile  
*Zaca Mesa* Roussanne, California  
*Parker Station* Pinot Noir, CA  
*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**  
**HOPALICIOUS**  
**MAGIC HAT N°9**  
**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; and greek olive tapénade

**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