

HAPPY HOUR

AVAILABLE IN BAR & PATIO ONLY

MONDAY - FRIDAY
4:30PM - 7PM

— **\$6 GLASS WINES** —

Lindeman's Bin 65 Chardonnay
Beringer White Zinfandel
Snap Dragon Cabernet Sauvignon
Dynamite Merlot

— **\$6 COCKTAILS** —

Mango Iced Tea
Premium House Margarita
Mango Mojito
Beachfront

— **\$7 MARTINIS** —

Pomegranate
Spicy Cucumber
Apples & Oranges

— **\$3 WELL SPIRITS** —

Vodka • Rum • Gin
Bourbon • Tequila • Scotch

additional charge will apply for Martinis & Rocks pours

— **\$4 PREMIUM DRAFTS** —

Stella Artois
Samuel Adams
Penn Dark
Blue Moon
Spoonwood 'Killer Diller' IPA
Spoonwood Seasonal
East End Big Hop IPA

— **\$3.5 DOMESTIC DRAFTS** —

Miller Lite
Yuengling
PBC Iron City Light



Happy Hour not available on select holidays

GRCO 4/19/2018

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— \$4 —

Shrimp Dumplings
fried or steamed,
sweet thai chili sauce

Craft Beer Battered Cod
malt vinegar, tartar sauce

— \$5 —

Avocado Toast
pico de gallo, toasted focaccia

Blue Cheese Sliders
caramelized onions, french fries

Raw Oysters*
three freshly shucked east coast
oysters on the half shell, cocktail sauce

White Flatbread
mozzarella, garlic, herbs

— \$6 —

Shrimp & Crab Quesadilla
pepper jack, cheddar,
avocado salsa, chipotle aioli

Mussels à la Muer
white wine, garlic, fresh herbs

Firecracker Poppers
tempura fried shrimp,
creamy sweet chili glaze

— \$7 —

Crab Mac & Cheese
lump crab, rich cheese sauce

Steak Frites*
chimichurri, french fries

Bronzed Fish Tacos
avocado, pico de gallo, mango salsa,
pepper jack, dynamite sauce drizzle



*Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.