

# HAPPY HOUR

AVAILABLE IN BAR & PATIO ONLY

**MONDAY - FRIDAY**  
**4:30PM - 7PM**

— **\$6 COCKTAILS** —

Premium House Margarita  
Mango Mojito  
Sparkling Sangria

— **\$7 MARTINIS** —

Pomegranate  
Spicy Cucumber  
Apples & Oranges

— **\$4 WELL SPIRITS** —

Vodka • Rum • Gin  
Bourbon • Tequila • Scotch  
*additional charge will apply for Martinis & Rocks pours*

— **\$7 PREMIUM SPIRITS** —

Tito's Handmade Vodka  
Bacardi Superior Rum  
Tanqueray Gin  
Bulleit Bourbon  
Sauza Gold Tequila  
Dewar's White Label Scotch  
*additional charge will apply for Martinis & Rocks pours*

— **\$6 SELECT GLASS WINES** —

Social Elderflower Apple  
Beringer White Zinfandel  
Lindeman's 'Bin 65' Chardonnay  
Hogue Cellars Cabernet Sauvignon

— **\$8 PREMIUM GLASS WINES** —

M. Chapoutier 'Belleruche' Rosé  
Trapiche 'Oak Cask' Chardonnay  
Mezzacorona Pinot Grigio  
Chateau Ste. Michelle Riesling  
Luccio Moscato  
Snap Dragon Cabernet Sauvignon  
BV Coastal Estates Merlot

— **\$4 DOMESTIC DRAFTS** —

Miller Lite  
Yuengling  
PBC Iron City Light

— **\$4.5 PREMIUM DRAFTS** —

Samuel Adams Seasonal  
Penn Dark  
Blue Moon  
East End Big Hop IPA  
Penn Pilsner  
Michelob Ultra  
Founders All Day IPA



Happy Hour not available on select holidays

GRCO 3/4/2020

# HAPPY HOUR

AVAILABLE IN BAR & PATIO ONLY WITH MINIMUM BEVERAGE PURCHASE OF \$3 PER PERSON

**MONDAY - FRIDAY**  
**4:30PM - 7PM**

— \$5 —

**Avocado Toast**  
pico de gallo, toasted focaccia

**Queso Dip**  
house made corn chips,  
pico de gallo, roasted corn

**Titanic Wedge Skewers**  
iceberg, applewood smoked bacon,  
grape tomato, blue cheese

— \$6 —

**Blue Cheese Sliders**  
caramelized onions, french fries

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

**Firecracker Poppers**  
tempura fried shrimp,  
creamy sweet chili glaze

— \$7 —

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

**Mussels à la Muer**  
white wine, garlic, fresh herbs

**Crispy Smoked Mozzarella**  
smoky marinara, arugula, basil oil

**Prime Rib Sliders**  
onion strings, queso sauce, french fries

— \$8 —

**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.