

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 8/26/2019

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

Prime Rib Sliders
onion strings, queso sauce, french fries

— \$8 —

Crispy Pork Belly Skewers
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil

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.