



HAPPY HOUR

Tuesday to Saturday 5pm—7pm

SMALL BITES

GOAT CHEESE BRULÉE

Carmelized onions, rouille

6

BACON WRAPPED SCALLOPS

maple Bourbon glaze

10

LAMB LOLIPOPS

mint reduction

12

CRAB STUFFED MUSHROOMS

mustard cream

8

TENDERLOIN TAILS IN GORGONZOLA CREAM

\$11

BOB'S JUMBO SHRIMP

cocktail or remoulade

\$3 Each

SOUP OF THE DAY

\$5

FLASH FRIED CALAMARI

\$7

LIBATIONS

WHITE WINES

\$7

Hess Estates Chardonnay

Graffigna Pinot Grigio

Heinz Eifel Reisling

Incognito White Wine Blend

RED WINES

\$7

The Seeker Cabernet

Miguel Gascon Malbec

Cellar 8 Pinot Noir

Rosenblum Cuvee Zinfandel

Bogle Essential Red

MARTINIS

\$8

MIXED COCKTAILS

\$6

DOMESTICS BY THE BOTTLE

\$3

IMPORTS BY THE BOTTLE

\$4