

# Happy Hour

## HIGH SPIRITS

Monday - Friday, 3-6pm

### \$5 Wine

LUZÓN "BLANCO"  
2018  
Jumilla, Spain  
Macabeo/Sauvignon Blanc

GARCES SILVA "BOYA"  
2018  
Leyda Valley, Chile  
Rosé of Pinot Noir/Grenache

LUZÓN "VERDE"  
2018  
Jumilla, Spain  
Monastrell

MIRAME  
"BRUT SELECCIÓN"  
Catalonia, Spain  
sparkling Macabeo blend

### SA Beer

SHORT'S BREWING CO.  
"Local's Light"  
American Lager

RIGHT BRAIN BREWING CO.  
"Northern Hawk Owl"  
Amber Ale

SHORT'S BREWING CO.  
"Magician"  
London Style Red

BELL'S BREWING CO.  
Porter

SHORT'S BREWING CO. \$5  
"Stellar Ale"

\*WE WILL DONATE ONE DOLLAR FROM EACH STELLAR ALE PURCHASED  
TO HICKORY HILLS, T.C.'S VERY OWN SKI HILL.

### SA Cocktails

MRS. DOGOOD'S MARGARITA  
Libélula joven tequila, lime juice, agave nectar,  
Pierre Ferrand Dry orange Curaçao,  
lime squeeze

HORSE FEATHER  
Four Roses bourbon, Northwood's Soda gingerale,  
Angostura bitters

AT ITS FINEST  
Ed Philip & Sons "Prairie" gin, Northwood's Soda  
"Countess of Chinchón" tonic, lime squeeze



W BEER FLIGHTS  
E Build your own!  
D \$5 pick four

M BUBBLES  
O \$5 glass / \$20 bottle  
N \$10 Ferndale 75s

T CIDER & PERRY  
H \$5 pint / \$10 liter  
U LFC draught \$1 off bottles

T ROSÉ ALL DAY  
U \$5 glass  
E \$20 bottle

F CLASSIC MARTINI  
R \$6 house vodka or gin  
I with vermouth

# Happy Hour

## GOOD FOOD

### \$6

HOUSE PRETZEL  
cheddar beer cheese

HUMMUS  
arugula, sundried tomatoes, herb oil, cucumbers,  
house pita chips

ATLANTIC CALAMARI  
cornmeal dusted & flash fried, black bean puree,  
pico de gallo

ANGUS BEEF SLIDER  
American cheese, griddled onions,  
house ketchup, mustard, McClure's pickles

SWEET & SOUR FRIED CHICKEN  
carrots, celery, long grain rice

SMOKED BBQ SPARERIBS  
three bones, mac & cheese

SMOKED SAUSAGE  
Swiss cheese stuffed, potato bun, green  
peppers & vidalia onions, sauerkraut

### SA

SWEET POTATOES  
pan-seared, roasted jalapeño &  
red peppers, maple vinaigrette

VEGETARIAN MEATLOAF  
baked & griddled lentils, wheat berries,  
oats, American & cheddar cheeses,  
sweet & sour glaze

BROCCOLI  
roasted, garlic butter & lemon,  
chili flakes

CAULIFLOWER  
roasted, garlic, cilantro,  
chili flake, candied peanuts

KALE  
roasted, bacon, onion

BRUSSELS & GRAINS  
barley & wheatberries, leeks, fried Brussels sprouts,  
pesto, white pepper, lemon

GREEN BEANS  
blistered, mushroom cream, crisp onions