
happy hour

MON - FRI // 3:30-6:30PM

DRAFT BEER 13 ½ oz. \$5 23oz. \$7

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| STELLA ARTOIS | BLACK CLOISTER HELLES ANGEL |
| BLUE MOON | SEVENTH SON SCIENTIST SERIES IPA |
| BUD LIGHT | SEVENTH SON STONE FORT |
| JACKIE O'S MYSTIC MAMA, IPA | HOMESTEAD TENPENNY AMBER |
| JACKIE O'S RAZZ WHEAT | PLATFORM NEW CLEVELAND |

DOMESTIC BOTTLES \$4

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| BUD LIGHT | COORS LIGHT |
| BUDWEISER | MICHELOB ULTRA |
| MILLER LITE | |

IMPORT BOTTLES \$5

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| AMSTEL LIGHT | HEINEKEN |
| CORONA | DOS EQUIS LAGER |
| GUINNESS | BECKS N/A |

CRAFT BOTTLES \$5.25

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| SAM ADAMS BOSTON LAGER CBC | ELEVATOR BLEEDING BUCKEYE |
| PALE ALE | RED ALE |
| BREW KETTLE WHITE RAJAH IPA | GREAT LAKES DORTMUNDER GOLD |
| | LAGER |

COCKTAILS \$7

LIME IN THE COCONUT
BACARDI COCONUT, ORANGE LIQUOR, LIME JUICE, TOPPED WITH GINGER BEER,
SERVED WITH AN ORANGE TWIST

HOUSE MADE SANGRIA
HOUSE SELECTED WINES, PEACH BRANDY, FRESH STRAWBERRIES

WATERSHED OLD FASHIONED
A CLASSIC COCKTAIL WITHOUT THE FUSS

WINE 5 OZ. \$5 8OZ. \$7

SPARKLING

PROSECCO, MIONETTO BRUT, TREVISO, ITALY (8OZ. ONLY)

WHITE

ROSÉ, CHAPOUTLER BELLERUCHE, COTE DU RHONE, FRANCE PINOT

GRIGIO, ALTA LUNA, TRENTO, ITALY

RIESLING, WENTE RIVERBANK, ARROYO SECO, MONTEREY, CA

SAUVIGNON BLANC, JOEL GOTT, CA

CHARDONNAY, CHATEAU ST. JEAN, NORTH COAST, CA CHARDONNAY,

CHALK HILL, SONOMA COAST, CA

RED

PINOT NOIR, PARKER STATION, CENTRAL COAST, CA

PINOT NOIR, MEIOMI, CA

MERLOT, SEVEN FALLS CELLARS, WAHUKU SLOPE, WA MALBEC,

TERRAZAS ALTOS DEL PLATA, MENDOZA, ARGENTINA RED

BLEND, ZACA MESA Z CUVÉE, SANTA YNEZ, CA

CABERNET SAUVIGNON, HESS SHIRTAIL RANCHES, LAKE COUNTY, CA

EATS

OLIVE & ALMOND   MARINATED MIXED OLIVES, SMOKED

ALMONDS, FRESH HERBS, OLIVE OIL \$5

GRUYÈRE GOUGÈRES  FRIED GRUYÈRE CHEESE PUFFS,
BLACKBERRY KETCHUP \$5

DRY RUBBED WINGS  BARBECUE RUB, SMOKED ONION
DIJONAISSÉ, DILL PICKLE \$5

RL VALLEY BEEF TARTAR ~ FRIED QUAIL EGG, SOY PEARLS,
TOGARASHI, RICE CRACKER \$5

HAM ON RYE ~ CHICKEN LIVER MOUSSE, WHOLE GRAIN MUSTARD,
PICKLED RED ONION, SWISS CHEESE, MARBLED RYE BREAD 8

 = VEGETARIAN  = GLUTEN-FREE

~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. WHILE WE DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY, AND WHEAT.) WE OFFER GLUTEN-FREE MENUS; HOWEVER, OUR KITCHEN IS NOT COMPLETELY GLUTEN-FREE.