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# happy hour

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

## DRAFT BEER ..... 13½ OZ. \$5 ..... 23OZ. \$7

STELLA ARTOIS

BLUE MOON

BUD LIGHT

JACKIE O'S HOP RYOT

JACKIE O'S RAZZ WHEAT

BLACK CLOISTER HELLES ANGEL

SEVENTH SON SCIENTIST SERIES

LINEAGE SPACESHIP SERIES

MAD TREE HOPPY

## DOMESTIC BOTTLES ..... \$4

BUD LIGHT

BUDWEISER

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

## IMPORT BOTTLES ..... \$5

AMSTEL LIGHT

CORONA

GUINNESS

HEINEKEN

DOS EQUIS LAGER

BECKS N/A

## CRAFT BOTTLES ..... \$5.25

SAM ADAMS BOSTON LAGER

CBC PALE ALE

BREW KETTLE WHITE RAJAH IPA

ELEVATOR BLEEDING BUCKEYE

RED ALE

GREAT LAKES DORTMUNDER GOLD

LAGER

## COCKTAILS ..... \$7

### THE BLUE ROSE

ABSOLUT RASPBERRI, ROSE WATER, BLUEBERRY PURÉE, FRESH LEMON JUICE

### HOUSE MADE SANGRIA

HOUSE SELECTED WINES, BRANDY, STRAWBERRY, APPLE, ORANGE

### WATERSHED OLD FASHIONED

A CLASSIC COCKTAIL WITHOUT THE FUSS

# WINE

5 OZ. \$5

8 OZ. \$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 CUVEE, SANTA YNEZ, CA

**CABERNET SAUVIGNON**, HESS SHIRTAIL RANCHES, LAKE COUNTY, CA

# EATS

**OHIO MAPLE GLAZED PEANUTS AND HOUSE-MADE BACON**  \$4.50

**OLIVE & ALMONDS**   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 DIJONNAISE, DILL PICKLE \$5

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

**THE OHIO BURGER**~ **OUR AWARD WINNING "BEST BURGER IN THE CITY"**  
RL VALLEY RANCH BEEF, HOUSE-MADE BACON, GRUYÈRE CHEESE, BLACKBERRY KETCHUP, SMOKED ONION DIJONNAISE, TOMATO, FRISÉE, HOUSE-MADE BACON BRIOCHE BUN \$12

 = 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.