



Happy Hour Menu

Daily 2-5 PM

Mini Sliders \$12

Two beef patties, leaf lettuce, Roma tomato, caramelized onions, cheddar cheese, Boursin aioli, toasted brioche bun. *Served with petite fries \$14*

Mozzarella Sticks \$6

Chunky tomato mozzarella sauce, shaved pecorino Romano.

Two Shrimp Tacos \$12

Grilled Mexican Gulf prawns, corn tortillas, pico de gallo, cabbage slaw, jalapeno ranch, limes, fresh salsa.

Crispy Brussel Sprouts \$6

Lightly sautéed, applewood smoked bacon, shaved pecorino Romano.

French Quesadilla \$8

Spinach herb tortilla, roasted portobello mushroom, sautéed baby spinach, brie cheese, sriracha aioli.

Add Chicken \$11

Chili Cheese Fries \$8

French fries, Chef's signature chili sauce, cheese sauce.

House Salad \$6

Mixed field greens, cucumbers, baby heirloom cherry tomatoes, choice of dressing.

Loaded Potato Skins \$6

Four potato cup filled with chef's signature chili, cheddar and Monterey jack cheese, red onion, sour cream.

Chips, Salsa & Guacamole \$8

Corn tortilla chips, fresh salsa, guacamole.

Draft Beer

Michelob Ultra Draft \$4

Fat Tire Amber Ale \$5

La Quinta Brewing Even Par IPA \$5

Domestic Bottled Beer

Bud light, Coors Lite, \$5

Imported Bottled Beer

Heineken, Corona,

805 Amber, Heineken Zero \$6

Angeline Wine Glass \$5

Chardonnay

Cabernet Sauvignon

Sauvignon Blanc

Pinot Noir

Maggio Wine Glass \$6

Pinot Grigio

La Playa Wine Glass \$6

Merlot

Well Drinks \$5

Vodka, Gin, Rum, Scotch

Tequila & Whiskey

Add Juice – Add \$1.00

Specialty Drinks \$7

Margarita rocks

Tequila Sunrise

House Martinis \$8.00

Regular martini

Cosmopolitan

Dirty martini

Lemon drop