

PRIME TIME

HAPPY HOUR MON-FRI 4:30-6PM

BITES

REGULAR/PRIME TIME

Golden Fried Calamari

LAWRY'S REMOULADE 17/14

Shrimp, Corn & Jalapeño Fritters

LAWRY'S REMOULADE 15/12

Cheesy Onion Fondue

GRUYÈRE, SHERRY WINE,
SOURDOUGH TOAST 12/9

Prime Rib Chili

SLOW-COOKED 11/9

Lawry's Certified Angus Beef® Burger*

1/2LB CHUCK BEEF BRISKET, BABY ICEBERG
LETTUCE, HEIRLOOM TOMATO, RED ONION 23

Petite Prime Rib Tacos

GREEN ONIONS, RADISHES, TRIO OF SALSAS 17

WINE

BY THE GLASS

Sparkling Wine, Decoy Brut Cuvée 13

Select Chardonnay, Cabernet,
Other White, Other Red 10

BOTTLED BEERS

5 EACH

Budweiser, Bud Light, Coors Light,
Corona, Heineken, Blue Moon

DAILY SPECIALTY COCKTAIL

8 EACH

Featuring Wheatley Vodka, Buffalo Trace
Bourbon or Corazón Blanco Tequila

WE SERVE THE VERY BEST: CERTIFIED ANGUS BEEF® BRAND

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

BEERS

DRAFT

16OZ / 22OZ

Tenaya Creek Nut Brown Ale 9/12.5
LIGHT BROWN, MALTY,
DARK ROASTED NUT FLAVOR

Stella Artois 9/12.5
CLASSIC BELGIAN LAGER

Samuel Adams 9/12.5
SEASONAL DRAFT

Guinness Draught 9/12.5
IRISH DRY STOUT

Tenaya Creek 702 10/14
PALE ALE, LOCALLY BREWED
WITH CITRUS AND PINEY HOPS

Firestone Union Jack IPA 10/14
DOUBLE DRY HOPPING CREATES BOLD
CITRUS FLAVORS CONTRASTED
BY PALE MALT SWEETNESS

BOTTLED

Buckler 5.5
NON-ALCOHOLIC PALE LAGER

Budweiser | Bud Light 6

Coors Light 6

Corona 7

Amstel Light 7
LIGHT LAGER

Heineken 7
HOLLAND LAGER

Newcastle Brown Ale 7.5
ENGLISH ALE

Blue Moon 7.5
BELGIAN WHITE

805 Blonde Ale 7.5

Ballast Point Sculpin IPA 10

Weihenstephanor Hefe Weissbier 10

Chimay "Première" Trappist Ale 15
FIRST BREWED IN 1862 BY TRAPPIST MONKS
AT NOTRE-DAME DE SCOURMONT ABBEY

Lindeman's Framboise Lambic 20

HARD CIDER

Angry Orchard Cider 7.5