HAPPY HOUR BAR MENU

~TEMPURA BLUE COD SANDWICH  13   7.75
North Atlantic Blue Cod, Cole Slaw, Pickled Red Onion, Ginger Aioli on Texas Toast, Kettle Chips

CLAM CHOWDER  4.75
New England Style with Freshly Steamed Manila Clams

LOBSTER BISQUE  6.00
Our Creamy Classic with Fresh Maine Lobster and Brandy

CAESAR SALAD  5.00
Chilled Romaine Hearts, Lemon Parmesan Dressing, Tomato, Herb Croutons

BEEF SHORT RIB PIEROGIES  7.00
Braised Angus Beef, Caramelized Cippolini Onion Jus

MARGHERITA PIZZA  6.00
Heirloom Tomatoes, Basil, Mozzarella Cheese

PRINCE EDWARD ISLAND MUSSELS  7.50
Bacon, Garlic & White Wine Broth, Crostini

CRISPY PORK WINGS  7.00
Japanese Barbeque

CALAMARI FRITTI  7.00
Served with Gremolata, Siracha Aioli, Sweet Spicy Tamarind Dip

~ANGUS RESERVE BURGER  7.50
Char-Grilled on a Toasted Challah Bun, Widmer Colby Cheddar Cheese, Kettle Chips

~VERLASSO SALMON BURGER  7.50
Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard and Mayonnaise

~BLACK BEAN BURGER  6.25
Fresh Herbs, Pickled Onion, Greens, Tomato and Kettle Chips

~TEMPURA FRIED SHRIMP  7.00
Cauliflower, Carrots, Siracha Aioli

~ Any Substitution May Be Subject To Charge

** Does NOT Apply to Happy Hour Discount

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
**Wines by the Glass**

**Whites**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY, Joseph Drouhin “Vaudon” Chablis, Burgundy France 2015</td>
<td>15.95</td>
<td>64</td>
</tr>
<tr>
<td>CHARDONNAY, Hess Collection Napa California 2016</td>
<td>14.95</td>
<td>60</td>
</tr>
<tr>
<td>+ CHARDONNAY, Oak Grove “Reserve” California 2017</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>SANCERRE, Domaine Fouassier Loire Valley, France 2016</td>
<td>13.95</td>
<td>56</td>
</tr>
<tr>
<td>+ SAUVIGNON BLANC, Chateau La Graviere, Entre-Deux-Mers, Bordeaux, France 2017</td>
<td>8.95</td>
<td>36</td>
</tr>
<tr>
<td>+ SAUVIGNON BLANC, Giesen, Marlborough New Zealand 2017</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>RIESLING, Albert Mann Alsace France 2016</td>
<td>12.95</td>
<td>52</td>
</tr>
<tr>
<td>RIESLING, High Def, Mosel Saar Ruwer Germany 2016</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>PINOT GRIS, Willakenzie Estate Willamette Valley Oregon 2017</td>
<td>10.95</td>
<td>44</td>
</tr>
<tr>
<td>ALBARINO, Lagar De Cervera Rias Baixas Spain 2016</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>+ PINOT GRIGIO, Caposaldo Delle Venezie Italy 2017</td>
<td>9.95</td>
<td>40</td>
</tr>
</tbody>
</table>

**Reds**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>+ CABERNET SAUVIGNON, Bovin Republic of Macedonia 2016</td>
<td>10.95</td>
<td>44</td>
</tr>
<tr>
<td>+ PINOT NOIR, Angeline California 2017</td>
<td>10.95</td>
<td>44</td>
</tr>
<tr>
<td>+ PRIMITIVO, Petraio Puglia Italy 2017</td>
<td>8.95</td>
<td>36</td>
</tr>
<tr>
<td>TEMPRANILLO, La Rioja Alta “Reserva” Rioja Spain 2011</td>
<td>11.95</td>
<td>48</td>
</tr>
<tr>
<td>+ MALBEC, Terrazas “Altos Del Plata” Medoza Argentina 2017</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON BLEND, “Maximus” Bennet Lane, Napa Valley California 2012</td>
<td>17.95</td>
<td>72</td>
</tr>
<tr>
<td>PINOT NOIR, Meiomi Monterey &amp; Sonoma California 2017</td>
<td>14.95</td>
<td>60</td>
</tr>
<tr>
<td>+ MERLOT, Kenwood “Reserve” California 2015</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>ZINFANDEL, “Artezin” Hess Collection, Mendocino California 2016</td>
<td>9.95</td>
<td>40</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON, Peter Lehmann “Portraits,” Barossa Australia 2014</td>
<td>11.95</td>
<td>48</td>
</tr>
<tr>
<td>SHIRAZ, Mitolo “Jester” McLaren Vale Australia 2016</td>
<td>11.95</td>
<td>48</td>
</tr>
<tr>
<td>MERLOT/CABERNET SAUV, Chateau. Grand Rousseux Bordeaux France 2016</td>
<td>9.95</td>
<td>40</td>
</tr>
</tbody>
</table>

*These Wines Are Available for $6.00 Happy Hour Discount*
SPECIALTY DRINKS

THE PIER W
Vodka, Champagne and Chambord  $9.50  $6.00

COSMOPOLITAN MARTINI
Orange Vodka, Lime Juice, Cointreau, Splash of Cranberry $11.50  $6.00

CHERRY MANHATTAN
Bourbon, Cherry Brand $11.50  $6.00

POMEGRANATE MARTINI
Citrus Vodka, Chateau Pommari $11.50  $6.00

GIN & GERMAINE
Gin, St. Germaine, Lime Juice, Soda $11.50  $6.00

MULES OF MOSCOW
Choice of Regular Vodka, Blueberry or Vanilla, Lime Juice, Ginger Beer, Copper Mug $11.50  $6.00

APRICOT MANHATTAN
Bourbon, Apricot Brandy $11.50  $6.00

VODKA CUCUMBER LEMONADE
Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Cucumber $9.50  $6.00

STORM ON THE PIER
Myers Dark Rum, Lime Juice, Ginger Beer, Copper Mug $11.50  $6.00

SUNSET ON THE PIER
Coconut Rum, Peach Schnapps, Mango Puree, Cranberry Juice $10.50  $6.00

RASPBERRY LIMEADE
Vodka, Fresh Lemonade, Raspberry Infused Syrup, Lime Juice $9.50  $6.00

THE PIER W BLUE
Raspberry Vodka, Lemonade, Blue Curacao $11.50  $6.00
**SINGLE MALT SCOTCHES**

All Liquor is 20% off normal prices during Happy Hour

**GLENMORANGIE,**
Port Wood Finished, Highland 15.50

**GLENMORANGIE,**
18 Year Old, Highland 26.00

**THE MACALLAN,**
12 Year Old, Highland 22.50

**THE MACALLAN,**
25 Year Old, Highland 225.00

**GLENLIVET,** 18 Year Old 25.00

**TALISKER,** 10 Year Old, Highland 17.50

**OBAN,** 14 Year Old, Highland 24.00

**DALWHINNIE,**
15 Year Old, Highland 19.00

**CRAGGANMORE,**
12 Year Old, Speyside 14.50

**THE BALVENIE,** 14 Year Old 24.00

**THE BALVENIE,** 21 Year Old 55.00

**GLENFIDDICH,**
Solera Reserve 15 Year Old 19.00

**SPECIALTY BOURBONS**

**BUFFALO TRACE,** Kentucky Straight Bourbon 19.95

**ANGEL’S ENVY,** Kentucky Straight Bourbon 16.95

**EAGLE RARE,** Kentucky Straight Bourbon 13.95

**KNOB CREEK,** Kentucky Straight Bourbon 13.50

**BAKER’S,** Kentucky Straight Bourbon 13.50

**BOOKER’S,** Kentucky Straight Bourbon 13.50

**BASIL HAYDEN’S,**
Kentucky Straight Bourbon 13.50