

# HAPPY HOUR BAR MENU

**TEMPURA BLUE COD SANDWICH ~~13~~ 7**

North Atlantic Blue Cod  
Cole Slaw, Pickled Red Onion,  
Ginger Aioli on Texas Toast, Kettle Chips

**ANGUS RESERVE SLIDERS ~~11~~ 6**

Three Sliders, House Made Brioche,  
Cheddar Cheese, Spicy Aioli,  
Kettle Chips

**CLAM CHOWDER 7 4**

New England Style With  
Freshly Steamed Manila Clams

**LOBSTER BISQUE 10 5.5**

Our Creamy Classic with  
Fresh Maine Lobster and Brandy

**CAESAR SALAD 8 4.5**

Chilled Romaine Hearts, Lemon Parmesan Dressing,  
Tomato, Tomato, Herb Croutons

**BEEF SHORT RIB PIEROGIES ~~10~~ 5.5**

Braised Angus Beef Caramelized  
Cippolini Onion Jus

**HEARTH BAKED FLATBREAD ~~12~~ 6.5**

Gulf Shrimp Scampi, House Made Chorizo Sausage

**MARGHERITA PIZZA 10 5.5**

Heirloom Tomatoes, Basil, Mozzarella Cheese

**PRINCE EDWARD ISLAND MUSSLES 10 6**

Bacon, Garlic & White Wine Broth, Crostini

**GULF SHRIMP TEMPURA ~~12~~ 6.5**

Crispy Vegetables, Spicy Aioli

**CALAMARI FRITTI ~~12~~ 6.5**

Served with Gremolata, Siracha Aioli,  
Sweet Spicy Tamarind Dip

**ANGUS RESERVE BURGER 13 7**

Char-Grilled on a Toasted Challah Bun,  
Tillamook Cheddar,  
Kettle Chips

**VERLASSO SALMON BURGER 13 7**

Challah Bun, Fennel and Asparagus Slaw,  
Dijon Mustard and Mayonnaise

# HAPPY HOUR DRINKS

**CHARDONNAY 8.95 6.00**

Oak Grove "Reserve," California 2013

**SAUVIGNON BLANC 8.95 6.00**

Giesen, Marlborough New Zealand 2014

**SAUVIGNON BLANC 8.95 6.00**

Chateau La Graviere, Entre-Deux-Mers Bordeaux France 2013

**RIESLING 9.95 6.00**

Cabinet, California 2013

**PINOT GRIGIO 7.95 6.00**

Caposaldo, Veneto Italy 2013

**WHITE ZINFANDEL 6.00 5.95**

Beringer, California 2013

**CABERNET SAUVIGNON 9.95 6.00**

Bovin, Negotino Republic of Macedonia 2012

**MALBEC 7.95 6.00**

Terrazas, Mendoza Argentina 2013

**NERO D' AVOLA 6.95 6.00**

Feudo D' Elimi, Sicily 2010

**PRIMITIVO 7.95 6.00**

Tacco Barocco, Puglia Italy 2011

**MERLOT 8.95 6.00**

Kenwood "Yulupa," California 2011

**PINOT NOIR 8.95 6.00**

Angeline, California 2013

# HAPPY HOUR SPECIALTY DRINKS

**THE PIER W ~~9~~ 6.00**

Vodka, Champagne and Chambord

**COSMOPOLITAN MARTINI ~~10.50~~ 6.00**

Orange Vodka, Lime Juice, Cointreau,  
Splash of Cranberry

**LEMON DROP MARTINI ~~10.50~~ 6.00**

Citrus Vodka, Fresh Squeezed  
Lemonade, Triple Sec, Sugar Rim

**POMEGRANATE MARTINI** ~~10.50~~ 6.00  
Citrus Vodka, Chateau Pommari

**BASIL MARTINI** ~~10.50~~ 6.00  
Vodka, Simple Syrup, Fresh Basil Essence

**RED DELICIOUS** ~~10.50~~ 6.00  
Laird's Apple Jack Brandy, Apple Cider,  
Chateau Pommari, Creme de Cassis,  
Cinnamon Sugar Rim

**BRAZILIAN CAIPIRINHA** ~~8~~ 6.00  
Cachaca (Sugar Cane Liquor), Sugar, Lime

**VODKA CUCUMBER LEMONADE** ~~9~~ 6.00  
Vodka, Fresh Lemon Juice,  
Simple Syrup, Fresh Cucumber

**BLACK MARTINI** ~~9~~ 6.00  
Chilled Vodka with a layer of Chambord

**TRADITIONAL MARTINI** ~~10.50~~ 6.00  
Chilled Vodka or Gin with a Whisper of  
Dry Vermouth Garnished with an Olive or Twist

**RASPBERRY LIMEADE** ~~9~~ 6.00  
Vodka, Fresh Lemonade,  
Raspberry Infused Syrup, Lime Juice

**THE PIER W BLUE** ~~10.50~~ 6.00  
Raspberry Vodka,  
Lemonade, Blue Curacao

**NOW**  
**EVERY MONDAY & TUESDAY**  
**WE ARE OFFERING**  
**30% OFF ON**  
**PRE-SELECTED BOTTLES OF**  
**WINE**