

# HAPPY BLUEHOUR

monday to friday 4:00 - 6:30 pm  
saturday & sunday 5:00 - 6:30 pm

- SPICED NUTS 1.  
garam masala, curry leaf
- CRISPY CHICKPEAS 1.
- BLUE CHEESE STUFFED OLIVES 1.
- SPICY MARCONA ALMONDS 2.  
extra virgin & cayenne pepper
- GRILLED EGGPLANT SANDWICH 3.  
cucumber, crushed chickpeas
- CRISPY OYSTER 3.  
tomato relish, horseradish aioli
- CUBAN SANDWICH 3.  
pork belly, proscuitto, house made pickles
- SMOKED ONION RINGS 3.  
paprika aioli
- HANDCUT FRIES 4.  
garlic butter, parsley, béarnaise
- ARTISANAL CHEESE 5.  
daily selection, nuts, apples & baguette
- BRUSCHETTA 5.  
chef's daily seasonal selection
- BUTCHER'S BOARD 6.  
selection of house prepared and cured meats
- HOUSE MADE TAGLIATELLI 7.  
wild mushrooms
- MARGHERITA PIZZETTA 7.  
tomato, garlic & mozzarella
- BLUEHOUR BURGER 12.  
handcut fries, smoked bacon  
cheddar & garlic aioli
- STEAK FRITES 15.  
grilled hanger steak, brandy mustard sauce  
handcut fries

## BEVERAGES

### • six dollars •

Moscow Mule  
Vodka, Cock 'n Bull Ginger Beer, Lime

Cuba Libre  
Bacardi Superior Rum, Coke, Lime

New York Sour  
Whiskey, Lemon, Red Wine, Touch Simple Syrup

Classic  
Bartender's Daily Selection

### • four dollar drafts •

Stella Artois  
Lager, BE

Southern Oregon Brewery  
Pin Up, Porter, OR

Burnside Brewing Co.  
Permafrost, OR

### • twenty dollar bottles of wine •

Sparkling  
Cava, SP NV

Red  
Syrah, Christophe Michael, CA 2007

White  
Vallevò, IT 2010

