

happy hour

monday - friday | 4pm-6pm | bar area

BEER, WINE, & COCKTAILS

SELECT DRAFT BEER | 5

BREWERY TECHNE JUJU BEE CAN | 5

HONEY BASIL SAISON

MAPLE SPRINGS RED BLEND DRAFT | 7

BOSCO DI CIRMIOLI PINOT GRIGIO | 7

BOARDROOM MIXED DRINKS | 7

rum, vodka, gin

WINTER SPICED SANGRIA | 11

RED WINE, BOURBON, WINTER SPICES,
ORANGE JUICE, CLUB

MONDAY 1/2 PRICED BOTTLES

TUESDAY FLIGHT NIGHTS

WEDNESDAY SPECIALTY BOTTLES

SNACKS & FLATBREADS

CRISPY BRUSSELS | 8

sweet chili & honey glaze, golden raisins,
toasted almonds

ARANCINI | 7

pecorino romano, black pepper, asiago,
brown butter, sage aioli

CALAMARI | 10

lemon chive aioli, tomato tahini sauce,
fresh thyme

MEAT & CHEESE BOARD | 9

chef's selection of charcuterie and cheese,
jam, nuts, crostini, seasonal fruit

FLATBREAD TRIO | 16

sausage, margherita & rucola

MUSSELS | 10

leek & fresh herb white wine broth,
nduja, grilled bread

BAKED BURRATA | 10

burrata ball baked inside a pizza dough, basil,
calabrian chili ranch, arugula