

# HAPPY HOUR MENU

## SPECIALTY MARTINIS 8

### CLASSICS

#### THE WELLINGTON MANHATTAN

bourbon, sweet vermouth,  
angostura bitters, maraschino cherry

#### VESPER

dry gin, vodka, lillet, lemon twist – shaken,  
not stirred

#### BOMBAY DIRTY

bombay sapphire, dry vermouth, olive juice,  
blue cheese stuffed olives

#### KIR ROYALE

chambord, champagne, lemon twist 11

#### BEE'S KNEES

vodka, fresh pineapple & grapefruit juices,  
honey

### TWISTS

#### PROM NIGHT

st germaine, lime zest, champagne

#### LAVNDER LONG ISLAND

fresh mint, lavender syrup, & all the  
usual suspects

#### PINEAPPLE BASIL

vodka, fresh pineapple, sweet garden basil

#### CHOLLY MOJITO

fresh mint, cranberries, rum, lime zest

#### JOSE SUAVÉ

serrano vodka, tabasco olive juice,  
dry vermouth, olives

#### THE LORD DARNLEY

darnley Gin, st. germaine, lemoncello

### SWEETS

#### WELLINGTON COSMO

absolut citrus vodka, cointreau, white  
cranberry & peach juice, fresh lime juice

#### NUTS & BERRIES

absolut vanilla, chambord raspberry  
liqueur, frangelico

#### CAFÉ CHOCOLAT

godiva chocolate liqueur, vodka, espresso

#### THIN MINT

vodka, godiva dark chocolate liqueur,  
crème de cacao, crème de menthe, cream

#### GALA TINI

stoli gala apple vodka, granny smith  
apple slice

## WINES BY THE GLASS 6

### WHITE WINES

#### HUSCH CHENIN BLANC, MENDOCINO '09

off-dry style, vibrant, balance of bright fruit & zesty acidity

#### LAETITIA PINOT BLANC, ARROYO GRANDE '10

lovely minerality, rich mango & citrus notes

#### WATERBROOK RIESLING, WASHINGTON '10

aromas of tangerine & apricot, lovely vanilla finish

#### ARONA, NEW ZEALAND '09

generous mid palate, tropical fruit & gooseberry, zingy finish

#### CASTANO CHARDONNAY/MACABEO BLEND, SPAIN '10

light, soft citrus & melon, very refreshing

#### LONEN CHARDONNAY, CALIFORNIA '08

lovely citrus & melon followed by peach & ginger blossom

### RED WINES

#### BALLARD LANE PINOT NOIR, CA, '09

bright cherry and plum with a nuanced structure

#### HOUSE OF INDEPENDENT PRODUCERS MERLOT WA' 09

cherry, pomegranate & dark berries; rich, fine tannins

#### WINE GUERRILLA ZINFANDEL, SONOMA '08

dense dark red fruit, silky tannins, toasty spice & full mouth feel

#### FOXGLOVE CABERNET, PASO ROBLES '07

red & black fruit, with pepper, cedar & dark chocolate

#### VINO VALPREDO, SQUEEZEBOX RED, SONOMA

zinfandel, cabernet & syrah; cherry & cranberry-wonderful

#### LOS AILOS, MALBEC SYRAH BLEND, ARGENTINA '08

Rich plum & dark berries, vanilla spice; light floral notes

## LIGHT BITES

#### THE WELLINGTON SALAD 5

mixed greens, crumbled blue cheese,  
candied pecans,  
balsamic vinaigrette

#### HOUSE WEDGE SALAD 6

iceberg lettuce, applewood smoked  
bacon, tomato,  
pickled red onion, croutons, buttermilk  
dressing

#### CAESAR SALAD 5

romaine hearts,  
shaved reggiano parmesan, croutons,  
house made caesar

#### CRAB CAKES 10

jumbo lump crab, roasted bell peppers,  
kalamata olives,  
sun dried tomato, sweet basil dressing

#### FILET MIGNON STEAK TARTARE 8

hand minced Filet mixed with shallots,  
capers, dijon mustard & herbs topped  
with quail egg served with toasted  
malted brown bread

#### SPINACH & ARTICHOKE DIP 8

chef brian's special spinach &  
artichoke dip topped with goat cheese  
and served with pita chips & crostinis

#### SOUP OF THE DAY 4

#### CREOLE SHRIMP 7

white shrimp sautéed with onion,  
celery, green bell pepper & garlic;  
finished with Cajun spices, white wine  
& cream served with a crispy three-  
cheese polenta cake

#### BRAISED PORK CHEEK 7

pork cheek braised in white wine &  
veal stock wrapped & baked in puff  
pastry; with onion marmalade, natural  
braising jus