



HAPPY HOUR

Menu

- APPETIZERS -

*discounted happy hour prices

FRENCH FRIES 4.25

sea salt V

TRUFFLE FRIES 7.50

truffle oil, parmesan cheese, Sea salt V

SWEET POTATO FRIES 5.25

sea salt, chipotle honey mustard dipping sauce V

TRUFFLE SPROUTS 8.50

lightly fried, truffle oil, crumbled bacon, parmesan cheese

WINGS 9.50

deep fried, naked, tossed housemade garlicky buffalo sauce GF

CHEESE NACHOS 6.25

mexican cheese, housemade cheese sauce, fresh salsa, jalpenos V

COCONUT SHRIMP 7.50

sweet chili glaze

VEGETARIAN SPRING ROLLS 7.50

sweet chili glaze

CHEESE TEAK EGG ROLLS 7.50

cheese sauce & sriracha ketchup

- FEATURED DRINKS -

MALIBU BAY BREEZE 8.50

coconut rum, pineapple juice, cranberry juice

CARAMEL APPLE MULE 8.

vodka, apple cider, splash of ginger beer, caramel rim

PUMPKIN WHITE RUSSIAN 10.

vodka, kahlua, pumpkin spice rum chata, cream

THE NICKY 8.50

gin, champagne, sour mix

APPLE CIDER SPRITZ 8.50

prosecco, apple cider

LIME COSMO 8.50

lime vodka, cranberry, lime juice, triple sec

- DRAFT BEER -

SHIPWRECK PUMPKIN ALE

DOUBLE NICKEL PILSNER

SPELLBOUND IPA

MICHELOB ULTRA

MILLER LITE

YUENGLING

- HAPPY HOUR DRINK SPECIALS -

8.50 HOUSE COCKTAILS

8.50 WINE & SANGRIA

3.50 BOTTLED BEER

5.25 DRAFT BEER

**MENU REFLECTS CREDIT CARD PRICING, DISCOUNT WILL BE APPLIED WHEN
PAYING CASH**