

HAPPY Hour!

4 to 6 :30 pm daily

\$2

\$3

\$4!

APPETIZER SPECIALS

\$4

STEAK & POTATO STACKS

Roasted baby reds, Maytag blue cheese butter, & sliced filet mignon topped with a cherry tomato

SUPPLI

Cipollini risotto croquettes stuffed with provolone & spinach; served with house-made marinara

FRESH-CUT KETTLE CHIPS

Enough to Share! Served with creamy parmesan-dill dipping sauce

CRAB CAKE MUSHROOMS

A bite of Albert's famous crab cakes broiled inside a mushroom cap

DRINK SPECIALS

\$2

BEER: Domestic Bottles

WINE: Beringer White Zinfandel
Banrock Station Cabernet Sauvignon

PEPPERMINT STICK

Peppermint schnapps, white creme de cacao, & heavy cream shaken until frothy

HOLIDAY RUM BUZZ

Gold rum, heavy cream, & honey shaken, strained & dusted with nutmeg

HOT MILANO

Sambuca, coffee, & whipped cream

\$3

BEER: Import & Micro-Brew Bottles

WINE: Bogle Sauvignon Blanc
Conquista Malbec

FIRESIDE COFFEE

Flaming Bacardi 151 & Kahlua extinguished with coffee & topped with whipped cream

CANDY APPLINI

Absolut Vanilla, apple schnapps, Buttershots, & apple juice in a caramel-drizzled martini glass

HOT BUTTERED COMFORT

Heated So-Co topped with spiced butter batter

\$4

BEER: 20 oz Tap Beer Schooners

WINE: Yalumba Viognier
Ruffino Chianti

CLASSIC MARTINI & MANHATTAN FEATURING:

Absolut Vodka
Tangeray Gin
Maker's Mark Bourbon
Templeton Rye

