

HAPPY HOUR MENU

BITES

ITALIAN FLATBREAD	\$9.00
PROSCIUTTO, FRESH MOZZARELLA, ROASTED RED PEPPERS	
WINGS	\$9.00
CHOICE OF BUFFALO, THAI STICKY, BBQ, OR CAJUN DRY RUB	
HOUSE SALAD	\$7.00
MIXED GREENS, TOMATOES, CUCUMBERS, HONEY DIJON VINAIGRETTE	
SARAH'S SALAD	\$7.00
ARUGULA, TOASTED PISTACHIOS, RED GRAPES, GRATED ASIAGO, POPPY SEED DRESSING	

BEER & WINE

\$5 BEACH HAUS CRAFT BEER

- Rotating Selection

\$7 HAUS WINE

- The Pale Rose
- Gabbiano Pinot Grigio
- Hayes Ranch Chardonnay
- Oyster Bay Sauvignon Blanc
- Stonecap Cabernet
- Underwood Pinot Noir

THURSDAY – SATURDAY

5:00 – 7:00 PM

IN THE BAR AREA ONLY

\$10 SPECIALITY COCKTAILS

SICILIAN LIMONATA

ESPRESSO LIMONCELLO, AVERNA, SIMPLE SYRUP,
FRESH LEMON, TOPPED WITH CLUB SODA

BELMAR 75

BOMBAY SAPPHIRE GIN,
ST. GERMAINE ELDERFLOWER LIQUEUR, SIMPLE
SYRUP, FRESH LEMON, TOPPED WITH PROSECCO

SEAN'S NEW YORK SOUR

SAZERAC RYE, SIMPLE SYRUP, FRESH LEMON,
EGG WHITE, DRIZZLED WITH PINOT NOIR

CHIPOTLE PINEAPPLE MARGARITA

ESPOLON REPOSADO, CHIPOTLE AGAVE,
PINEAPPLE, FRESH LIME, TAJIN RIM

GOLD RUSH

MAKER'S MARK BOURBON, HONEY SIMPLE SYRUP,
FRESH LEMON

BLUE BUTTERFLY COSMO

BLUEBERRY SOURLAND VODKA,
ST. GERMAINE ELDERFLOWER LIQUEUR, COINTREAU,
BUTTERFLY PEA SIMPLE SYRUP, LIME, SUGAR RIM

TEQUILA MOCKINGBIRD

ESPOLON BLANCO, AGAVE SIMPLE SYRUP,
JALAPENO SIMPLE SYRUP, MANGO, FRESH LIME,
SPRINKLED WITH TAJIN