

HAPPY HOUR

SAVOR

PRIME FRENCH DIP SLIDERS *8.00*

shaved oven roasted prime rib
French baguette, au jus, horseradish dipping sauce

PARK CHEESE BOARD *8.00*

chef's selection of fresh cheeses
local honey, candied nuts, crostini, fresh fruit

SONOMA LYONNAISE *7.00*

fried potato wedges, caramelized onion,
Lagunitas Little Sumpin' Sumpin' Ale cheese,
Hobbs' bacon, fried leeks

TUNA TACOS *8.00*

sashimi ahi poke, avocado, dynamite sauce,
cilantro micro greens, fried won ton

PETITE WEDGE SALAD *7.00*

half baby iceberg, Point Reyes Blue cheese,
Campari tomato, Hobbs' bacon, shaved carrot

SWEET POTATO FRIES *7.00*

chipotle aioli, sea salt

ROOM CHEF MICHAEL MIKELSKI

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions.

JOB #: GRT 98704 JOB TITLE: 630PARK Happy Hour Menu

COLOR INFO: 4/0, CMYK TRIM: 5.5" x 8.5"

QUANTITY: 200, In two page sets with a slip paper between sets

PAPER: 100# Cougar Cover

Deliver to Terry McDonough/Graton on Monday, November 14, 2016

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QUENCH

WINE *5.00 - 6.50*

Sonoma Cutrer Chardonnay • J Vineyards Pinot Gris
Louis Martini Cabernet • Matanzas Creek Merlot • La Crema Pinot Noir

BEER *3.50*

Lagunitas IPA • Stella Artois • Bud Light

SPECIALTY COCKTAILS *8.00*

Citros Sour • Buggy Siegel • Picasso • Bo Pino • Lynchburg Lemonade
White Cranberry Cosmo • Bluetiful • Rye & Herbs

COCKTAIL SELECTIONS *5.50 - 7.50*

VODKA

Grey Goose • Belvedere
Ketel One • Skyy • Stoli Flavors

WHISKY STYLES

Crown Royal • Seagram 7
Jim Beam • Jack Daniels

GIN

Beefeater • Hendricks

RUM

Bacardi • Captain Morgan

SCOTCH

Dewars White Label
Johnny Walker Black
Macallan 12 Year

TEQUILA

Jose Cuervo • Patron Silver

MARTINI UPGRADE *2.00*