



Happy Hour

TUESDAY - FRIDAY 3PM- 6PM

LATE NIGHT HAPPY HOUR MENU

TUES. - THURS. 10PM-12AM, FRI. & SAT. 10PM-1AM, SUN. 9PM - 11PM



Eat

SHRIMP SCAMPI 10.95

mushrooms, tomatoes, cognac garlic butter, parmesan
*add linguini \$4

GOAT CHEESE SALAD 12.95

greens, macadamia nuts, dried cranberries,
pomegranate vinaigrette, grilled chicken

SHRIMP CAESAR 12.95

hearts of romaine, garlic croutons, sautéed shrimp
house-made Caesar dressing

CHEESE & CURED MEAT PLATE 11.95

dried apricots, dijon, marinated olives, baguette

PRINCE EDWARD ISLAND MUSSELS 13.95

white wine, garlic, 3rd Corner fries, saffron aioli

MAC CONFIT 10.95

duck confit, applewood smoked bacon, aged cheddar, penne,
panko crust

SHORT RIB SLIDERS 10.95

Hawaiian sweet rolls, pickled red onion,
jalapeño aioli, 3rd Corner fries

3RD CORNER BURGER 12.95

brioche bun, cheddar, tomato onion jam, bacon, lettuce,
tarragon aioli, 3rd Corner fries

HUMMUS 10.95

marinated feta, sun-dried tomato tapenade, olives, crudité,
pita

WILD MUSHROOM PASTA 12.95

sautéed wild mushrooms, fresh marinated tomatoes, garlic,
basil pesto, lemon zest, parmesan, linguine

SPICY SAUSAGE PENNE 12.95

Spanish chorizo, spicy sausage, dried tomatoes, parmesan,
pesto cream

FARRO 10.95

whole grain, asparagus, roasted corn, heirloom tomatoes,
lemon butter, parmesan

ESCARGOT BOURGOGNE 14.95

baked in the shell, Pernod scented cognac garlic butter

Drink

Served from 3PM - 6 PM only

HAPPY HOUR WHITE WINE \$5

Ask for today's selection

HAPPY HOUR RED WINE \$5

Ask for today's selection

HAPPY HOUR DRAFT BEER \$5

Stiegl, Pilsner, Austria

BEER OF THE MONTH BOTTLE \$4

Ask for today's selection

RED SANGRIA \$5

Red wine, juices, liquors, fresh fruit, soda

WHITE SANGRIA \$5

White wine, juices, liquors, fresh fruit, soda

RED OR WHITE SANGRIA CARAFE \$15

Wine, juices, liquors, fresh fruit, soda

TITOS VODKA MARTINI \$7

Titos vodka served up, olive

WELL COCKTAIL \$6

well booze, well mixer

Flights

Served from 3PM - 6 PM only

INTERNATIONAL FLIGHT \$12

Muga, White Rioja, Spain
Alta Mora, Etna Rosso, Nerello Mascalese, Italy
Finca San Martin, Tempranillo, Rioja (91 WS)

FIRST CLASS FLIGHT \$16

Laird, Chardonnay, Cold Creek, Carneros
The Dude, Cab Blend, Napa
Venge, Scout's Honor, Zin Blend, Napa (94 Dunnuck)

WHITE WINE FLIGHT \$12

Les Deux Moulins, Sauvignon Blanc, Loire, France
Muga, Viura/ Malvasia/ Garnacha, Rioja, Spain
Laird, Chardonnay, Cold Creek, Carneros

RED WINE FLIGHT \$13

Pellegrini, Pinot Noir, Hurst Vyd, RRV
Bastide Miraflores, Grenache/Syrah, France
Saddleback, Old Vine Zinfandel, Calistoga, Napa

TEQUILA FLIGHT 18

Fortaleza, Blanco, Casamigos Anejo, El Silencio Mezcal

WHISKEY FLIGHT 18

Second Glance, American Whiskey, by Dave Phiney
Michter's, Straight Rye, Kentucky
Writer's Tears, Irish Whiskey



*** DINE IN ONLY *** EXCLUDES ALL HOLIDAYS ***