



Happy Hour

TUESDAY - FRIDAY 3PM- 6PM
LATE NIGHT HAPPY HOUR MENU
TUES. - SAT. 10PM - 12AM, SUN. 9PM - 11PM

Eat

SHRIMP SCAMPI 11.95

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

GOAT CHEESE SALAD 12.95

macadamia nuts, dried cranberries,
pomegranate vinaigrette, grilled chicken

SHRIMP CAESAR 13.95

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

CHEESE & CURED MEAT PLATE 13.95

dried apricots, dijon, marinated olives, baguette

PRINCE EDWARD ISLAND MUSSELS 14.95

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

MAC CONFIT 11.95

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

SHORT RIB SLIDERS 11.95

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

3RD CORNER BURGER 13.95

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 13.95

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

SPICY SAUSAGE PENNE 13.95

Spanish chorizo, spicy sausage, parmesan, pesto cream

FARRO 12.95

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

Piero Mancini, Vermentino, Galura Italy
Carpineto, Dogajolo, Sangiovese/Cab, Toscana, Italy
Vina Alberdi, Tempranillo, Rioja (92 JS)

FIRST CLASS FLIGHT \$16

Laird, Chardonnay, Cold Creek, Carneros
Von Strasser, Cab, Diamond Mtountain District, Napa
Venge, Scout's Honor, Zin Blend, Napa

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 \$14

Tondre, Pinot Noir, Santa Lucia Highlands
The Offering, GSM, Santa Barbara (94 WS)
Saddleback, Old Vine Zinfandel, Calistoga, Napa

TEQUILA FLIGHT 18

Fortaleza Blanco/ Casamigos Anejo/ El Silencio Mezcal

WHISKEY FLIGHT 18

Charles Goodnight, Small Batch Bourbon, Kentucky
Michter's, Straight Rye, Kentucky
Writer's Tears, Irish Whiskey