



# 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  
Col d'Orcia, Sangiovese/Ciliegiolo, Toscana, Italy  
Vina Herminia, Tempranillo, Reserva, Rioja

### FIRST CLASS FLIGHT \$16

Laird, Chardonnay, Cold Creek, Carneros  
B Wise, Wisdom, Zin/Cab Blend, Moon Mt. Dist.  
Eponymous, Cab, Macalister Vyd, Sonoma

### WHITE WINE FLIGHT \$12

Les Deux Moulins, Sauvignon Blanc, Loire, France  
Lagar de Cervera, Albarino, Rias Baixas, Spain  
Laird, Chardonnay, Cold Creek, Carneros

### RED WINE FLIGHT \$14

Tondre, Pinot Noir, Tondre Grapefield, SLH, Monterey  
Saddleback, Old Vine Zinfandel, Frediani Vyd, Calistoga  
Palafox, Pionero, Tempranillo/Cab Blend, Baja, Mexico

### 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