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
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 10.95
dried apricots, dijon, marinated olives, baguette

PRINCE EDWARD ISLAND MUSSELS 12.95
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 10.95
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, dried tomatoes, garlic,
basil pesto, lemon zest, parmesan, linguine

SPICY SAUSAGE PENNE 12.95
Spanish chorizo, spicy sausage, parmesan, pesto cream

FARRO 10.95
whole grain, asparagus, roasted corn &
heirloom tomato, lemon butter, parmesan

ESCARGOT BOURGOGNE 12.95
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 $4
Stiegl, Pilsner, Austria

BEER OF THE MONTH BOTTLE $4
Ask for today's selection

RED SANGRIA $4
Red wine, juices, liquors, fresh fruit, soda

WHITE SANGRIA $4
White wine, juices, liquors, fresh fruit, soda

RED or WHITE SANGRIA CARAFE $14
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
Feudi di San Gregorio, Falanghina, Italy
Tapiz, Malbec, Mendoza, Argentina
Finca San Martin, Tempranillo, Rioja (91 WS)

FIRST CLASS FLIGHT $16
Chanson, Chardonnay, Burgundy
Andrew Lane, Cabernet Sauvignon, Rutherford, Napa
Di Arie, Petite Sirah, Shenandoah, Sierra Foothills

WHITE WINE FLIGHT $11
Herencia Altes, Garnatxa Blanca, Terra Alta, Spain
Langlois-Chateau, Sauvignon Blanc, Sancerre, France
Evoluna, Chardonnay, Sonoma Coast (Organic)

RED WINE FLIGHT $11
Montinore, Pinot Noir, Willamette Valley (Organic)
Gibbs, Merlot, Oakville, Napa
Right Hand Man, Syrah, Central Coast

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