



Happy Hour

SERVED TUESDAY-SATURDAY
3-6 PM & 10PM-CLOSE

Eat

HOUSE SALAD 6.95 *GF

Field greens, marinated tomatoes, olives, parmesan, basil vinaigrette

SEARED AHI SALAD 16.95

Mixed greens w/ lemon aioli, spicy cucumbers, wasabi aioli ribbons

SHRIMP SKEWER 13.95 *GF

Pineapple salsa, lemon aioli

CHEESE & CURED MEAT PLATE 13.95

Dried apricots, dijon mustard, marinated olives, baguette

CHICKEN LIVER MOUSSE 10.95

Balsamic onions, whole grain mustard, cornichons, marinated olives, crostini

ESCARGOT BOURGOGNE 14.95

Baked in the shell, Pernod scented cognac garlic butter, baguette

SHRIMP SCAMPI 11.95 w/Linguine 15.95

Mushrooms, tomatoes, cognac garlic butter

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

CAJUN BLACKENED FISH TACOS 12.95 *GF

Shredded lettuce, pico de gallo, white & yellow cheddar cheese, avocado chipotle sauce, served with black beans topped with feta cheese

3RD CORNER BURGER 13.95

Bacon, cheddar, lettuce, tomato jam, jalapeno aioli & 3rd Corner fries

PEI MUSSELS 14.95 *GF

White wine, garlic, butter, side 3rd Corner fries, side jalapeno aioli

PAN SEARED SEA SCALLOPS 16.95 *GF

Tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce

BRAISED BEEF SHORT RIB 15.95 *GF

Mashed potatoes, seasonal vegetables, demi glaze

Drink

H H WHITE, RED OR SPARKLING WINE \$5

Ask for today's selection

HAPPY HOUR DRAFT BEER \$1 OFF

Choose from any of our draft selections

RED OR WHITE SANGRIA \$5 glass / \$15 pitcher

3rd Corner Classic

WELL COCKTAIL \$5

Well spirit & well mixers

CIMMARON PALOMA \$6

Cimmaron Blanco, Jaritos grapefruit soda, lime

BLUE ICE VODKA MARTINI \$7

Served up, olive or twist

MOSCOW MULE \$7

Blue Ice Vodka, lime juice, ginger beer & bitters

SPICY WATERMELON MARTINI \$7

Absolut Lime Vodka, watermelon, lemon, cayenne sugar rim

NOLET'S WINTER BLOSSOM 7

Nolet's Silver Gin, Aperol, Blood Orange, Lemon

Wine Flights

3 - 3 oz. pours

CHARDONNAY \$13

Liquid Farm "La Hermana", Gregory Graham, Domaine Talmard Macon-Chardonnay

INTERESTING WHITES \$12

Serpens Dry Furmint Blend, Domaine Font Mars Picpoul, Zarate Albarino

A LIL BIT OF EVERYTHING \$12

Allimant Laugner Cremant d'Alsace Rosé, Domaine Auchere Sancerre, Matera Oak Knoll Merlot

PINOT NOIR FLIGHT \$13

Belle Pente, Craggy Range, Holdredge

FULL BODIED REDS \$15

Piaggia "Il Sasso" Carmignano, Catuxa Colhietta, Merryvale Forward Kidd

FIRST CLASS FLIGHT \$25

Choose any 3 different wines including Reserve Selections from Reserve BTG board.

Spirit Flights

3 - 3/4 oz. pours

ANEJO TEQUILA \$35

Don Julio 1942, Fortaleza Anejo, Pura Sangre 5yr

SCOTCH \$28

Balvenie 12yr, Oban 14yr, Lagavulin 16yr

BOURBON \$25

Old Fitzgerald 11yr, Blantons, Bookers

RYE \$16

Templeton 6yr, Michter's, High West Rendevous

AGAVE \$14

Fortaleza Silver, Arte Nom 1414 Reposado, Mezcal Vago Espadin

All happy hour food items are for dine in only. No substitutions allowed.
*GF = GLUTEN FREE