



# Happy Hour

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

## Eat

**HOUSE SALAD 6.95 \*GF**

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

**BAKED BRIE IN A PUFF PASTRY 12.95**

Basil, roasted garlic, mixed greens

**SHRIMP TAQUITOS 13.95 \*GF**

Pico de gallo, feta cheese, tomatillo avocado salsa

**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, Parmesan

**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, ROSE, 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

**RYEKA VODKA MARTINI 7**

Served up, olive or twist

**MOSCOW MULE 7**

Reyka Vodka, lime juice, ginger beer & bitters

**SPICY WATERMELON MARTINI 7**

Absolut Lime Vodka, watermelon, lemon, cayenne sugar rim

**OTTO'S SOUR 7**

Linie Aquavit, Penfolds Club Tawny Port, lemon juice, cinnamon syrup, fresh grated nutmeg, red wine float

## Wine Flights

**3 - 3 oz. pours**

**CHARDONNAY \$14**

Gregory Graham, Ramey Fort Ross-Seaview,

Domaine Talmard Macon-Chardonnay

**INTERESTING WHITES \$14**

Colle Massari Melacce Montecucco Vermentino,

Eladio Piñeiro "Envidia Cochina"Albariño, Luis Seabra

Xisto Ilimitado Douro Branco

**SOMETHING COMPLETELY DIFFERENT \$15**

Raventós i Blanc Cava Rosé de Nit, Hirschvergnügen

Grüner Veltliner, Dunites Slide Hill Vineyard

Grenache

**PINOT NOIR FLIGHT \$15**

Bethel Heights Estate, Chanin Sanford & Benedict,

Bruliam Soberanes Vineyard Pinot Noir

**FULL BODIED REDS \$16**

Bedrock Heritage, Daou Bodyguard, Abadia Retuerta

Seleccion Especial

**FIRST CLASS FLIGHT \$25**

Choose any 3 different wines including Reserve

Selections from Reserve BTG board.

## Spirit Flights

**3 - 3/4 oz. pours**

**AGAVE \$14**

Siembra Valles High Proof Blanco, Tapatio Reposado,

Mal Bien Mezcal

**ANEJO TEQUILA \$35**

Don Julio 1942, Partida Anejo, Pura Sangre 5yr

**AMERICAN WHISKEY \$25**

Blanton's Bourbon, Henry McKenna Single Barrel

Bourbon, George Dickel Bottled In Bond Tennessee

Whiskey

**OLD FITZGERALD BOTTLED IN BOND BOURBON**

11 Year, 13 Year and 15 Year \$35

All happy hour food items are for dine in only. No substitutions allowed.

\*GF = GLUTEN FREE