



SPECIAL HAPPY HOUR MENU

5 TO 6 MONDAY THROUGH FRIDAY

OLIVE SAMPLER – assorted marinated olives	2
FRESH ALASKAN OYSTERS – served raw on the half-shell asian ginger mignonette, sweet chili drizzle	2 each
SAUTÉED CALAMARI – spinach, fresh herb warm vinaigrette, olives, polenta croutons, capers, caramelized onions & bell peppers	7
BAKED BRIE EN CRÔUTE – sherry poached apricots, olive tapenade, roasted garlic, balsamic reduction, toasted baguette	7
BRUSCHETTA – of the evening – ask your server	5
CHICKEN BOMBAY – chicken, yellow curry, rice, asian vegetables, cucumber mint raita, toasted pita	7
CRAB & SCALLOP CAKES – pico de gallo, honey chipotle aioli	7
Mountain View Chardonnay 2007, California	4.75
MANYANA Tempranillo 2006, Spain	4.75



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