

Happy Hour

Monday – Friday
4pm-7pm

Happy Hour Featuring:

\$5

Duo of Angus Beef Slider With choice of Cheddar or Blue Cheese

HOT WINGS -- Half Dozen

Mini Grilled Cheese Sandwich

With Sundried Tomato Jam

Basket of Pigs-in-a Blanket

Big City Red Farm Mini Frankfurters in Puff Pastry with Apricot Mustard

Parmesan Fries

Hand Cut French Fries with Parmesan Cheese

Happy Hour Drinks

Draft Bud Light Beer \$3.50

Selected Wine \$4

Bottled Domestic Beer \$4

Special Premium Drinks

\$6

Stoli Vodka

Bacardi Rum

Beefeater Gin

Tequila

Bourbon

Try Our Signature House Drink

\$7

Ria Green

Midori, Vodka, Fresh Kiwi, Sugar

Blueberry Smash

Bacardi Limon, Fresh Mint and

Blueberries, Served Over Ice

Consuming raw or undercooked meat, poultry, seafood, Shellfish and eggs may increase your risk of food borne illness.

20 % Gratuity Will Be Added For Parties of 6 Or More

Eat. Drink. Be.

15ria Cocktail

\$9

Mojito del Perro

Bulldog Gin, Fresh Mint, Simple Sugar, Club Soda, Splash Pomegranate Juice

Albino Cosmo

Grey Goose Le Citron, Triple Sec, Fresh Lime, and a Splash of White Cranberry Juice, Served Up with Fresh Cranberries

The Avenue Mojito

Stoli Razberi, Blue Curacao, Sour Mix, Splash of Sprite, Mint

Sangria

Medley of Rich Red Wine and Fresh Seasonal Fruits, Served on the Rocks

Peartini

Grey Goose La Poire, Disaronno, Simple Syrup, and a Squeeze of Fresh Lemon Juice

Chocoloate Martini

Absolut, White Godiva, Dark Godiva, and Crème DA Cocoa Dark

Flirtini

Absolut Vanilia, Cointreau, Pineapple, & Cranberry Juice, with Champagne

Lemon Dropped

Grey Goose Le Citron, Triple Sec, Freshly Squeezed Lemon Juice, with a Sugared Rim

Gin Rickey

Tanqueray Gin, Freshly Squeezed Lime Juice and Sugar Poured Over Crushed Ice

Temptation Island

Absolute Vodka, Peach Schnapps, Pineapple Juice, Splash of Raspberry Liqueur

Infused Autumn Bourbon

Woodford Reserve Bourbon infused with Peach, Vanilla Beans, and Cinnamon

Eat. Drink. Be.



Light Fare --- All Day Dining

Angus Burger	10
Half a pound, Hand shaped Choice of sautéed onions, mushrooms, Swiss, Cheddar or Blue cheese. Hand Cut French Fries	
Grilled Chicken Panini	10
On a Ciabatta Roll Brie Cheese, Baby Arugula, Green Goddess, Drizzle. Hand Cut French Fries	
Triple Deck Club	14
Rottweiler's Shaved Ham and Smoked Turkey, Salami, Swiss, Applewood Smoked Bacon, & Sundried Tomato Mayonnaise	
Grilled Chicken Caesar Wrap	10
Chopped Romaine, Classic Caesar Dressing and Grilled Chicken. Hand Cut French Fries.	
Duck Salad	14
Red Wine Braised Duck on a bed of Hearty Greens with Applewood Smoked Bacon, Roasted Red Grapes and Port Vinaigrette	
Cobb Salad	11
Chopped Romaine and Watercress with Grilled Chicken Applewood Smoked Bacon, Avocado, Hardboiled Egg,	
"Cuppa" Soup & A Salad	7
Roasted Butternut Squash Soup and a side of Baby Mixed Greens with Sherry Shallot Vinaigrette	
MINI CRAB SANDWICH	12
House Made Coleslaw tossed with Pecans	
Amish Chicken Potpie	15
With Shiitake Mushrooms, Melted Leeks and Puff Pastry	
Crispy Eggplant & Mozzarella Stack	9
Three Tomato Marinara	
Grilled Flat Bread – choice of	10
* Scottish Salmon, Shaved Red Onion, Capers & Sour Cream	
* Caramelized Onions, Gorgonzola and Toasted Walnuts	
* Wild Mushrooms and Grayson Cheese	

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Social Food

"It is said that Sharing Makes It More Fun"

Shrimp Cocktail	9
Gently Poached and Marinated Gulf Coast Shrimp (Wild Caught) with Bloody Mary Cocktail Sauce	
Fritto Misto	10
Squid, Seasonal Vegetables Trio of dipping sauces	
Barbeque Duck Quesadilla	9
Pickled Red Onions, Grilled Pineapple Salsa Shredded Monterey Jack Sour Cream,	
TRIO OF SLIDERS	10
Angus Burger	
Sundried Tomato Jam & Pickled Red Onions	
Berbere Spiced Lamb	
Carrot Chamoula Salad	
Hand Chopped Ahi Tuna	
Wasabi Aoli	
HOT WINGS	
Half Dozen	7
One Dozen	9
With Blue Cheese Dressing	

BEEF SHORT RIBS	10
Truffle Mashed Potatoes, sautéed spinach	

DESSERTS

Dessert Sampler
\$6

Our Individual Samples of
Crème Brulee
Apple Crisp
Molten Chocolate Cake

Apple Crisp
Cinnamon ice cream

Citrus Roasted Pineapple
Mango Sorbet & Toasted coconut

Chocolate Hazelnut Truffle Torte

American Cheese Sampler
3 Artisan Cheeses, Apricot compote

Banana Cream Pie
Chocolate Crumb Crust Sesame Nougatine

Fudge Brownie Sundae
With vanilla ice cream, whip cream, chocolate
sauce

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