

# SOCIAL HOUR

MONDAY-FRIDAY 3PM - 6PM | DINE-IN ONLY

**B&G "PETITE NANCY" SAUVIGNON BLANC** 6 24

**AVALINE ROSÉ** 6 24

**BUDWEISER** 5  
Lager

**BUD LIGHT** 5  
Light Lager

**TECATE** 5  
Mexican Lager

**MANGO CART** 5  
Wheat Ale

**FRENCH ONION DIP** 8  
Caramelized Onions, Crispy Fennel, Ritz Crackers

**HAND-CUT FRIES VG** 8  
Herb Powder Fries

**HAND-CUT TRUFFLE FRIES V** 12  
Imported Parmesan Cheese

**MAC N CHEESE** 12  
Seasoned Breadcrumbs, Crispy Pancetta

**MEATBALLS GF** 15  
Beef and Pork, San Marzano Marinara, Basil,  
Toasted Parmesan

**V: VEGETARIAN VG: VEGAN GF: GLUTEN FREE**

20% Service Charge will be added To Parties of 6 or More  
Executive Chef **Dan Talton**

Consuming Raw or Undercooked Meats, Poultry, Seafood,  
Shellfish or Eggs May Increase Your Risk of  
Foodborne Illness, Especially if You Have Certain Medical Conditions