

HAPPY HOUR

Monday - Thursday 3 PM - 7 PM Friday 3 PM - 8 PM

(Bar & Lounge Only : Excluding Holidays and Special Events)

Chef's Choice Appetizer & Craft Beer Pairing	10
Craft Drafts & Bottles (Excluding large format)	5.5
Domestic Bottles	4.5
Happy Hour Cocktails	6
Jameson, Jack Daniels, Buffalo Trace, Absolut, Titos, Tanqueray, Bacardi, Macallan 10 and Avion Silver (Up, Rocks and Martinis add \$1.50)	
Happy Hour Wine (Ask your server for selections)	7
Rye Mule	7
Parkers' Punch	7

All Other Alcoholic Beverages are 20% off

HAPPY HOUR FOOD

Clam Chowder - Cup	5
Chowder Fries	6
Wings	6
(Choice of Buffalo, BBQ, Teriyaki, Cajun or Mango Chili)	
Crispy Calamari	7
Jumbo Shrimp Cocktail	8
Jumbo Lump Crab Cake	8
Cajun Beer Batter Cauliflower	5
Coconut Shrimp	6
Pulled Pork Sliders	6
Prime Beef Sliders	8
Lobster Sliders	9
Steamers	Half 5 Full 8
Garlic Cheese Bread	4
"Crabby" Garlic Cheese Bread	7

HAPPY HOUR SUSHI ROLLS

I Love You	8
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow	8
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy Roll	7
Tempura Shrimp, Avocado and Cucumber, topped with Tempura Crunchies and Sweet Soy Sauce	
California Roll	5
Spicy Tuna Roll	5

***Join Us In Our Queensview Steakhouse
Bar & Lounge For "Reverse" Happy Hour***

Tuesday - Friday 7 PM - 9 PM

Featuring Live Local Jazz Artists Five Nights a Week

Tuesday Through Thursday From 6 PM to 9 PM

Friday And Saturday From 6 PM to 10 PM

LOUNGE MENU

Today's Fresh Oysters Horseradish Cocktail Sauce and Champagne Mignonette 1/2 Dozen 16 Dozen 29 Sampler 17	Rock Oysters 10 / 19 Baked Oysters, Alfredo, Spinach
Wings 12 Choice of Buffalo, BBQ, Teriyaki, Cajun or Mango Chili	Coconut Crusted Shrimp 13 Mango Chili Sweet and Sour Sauce
Cajun Beer Batter Cauliflower 9 Remoulade Dipping Sauce	Clam Chowder Cup ... 8 Bowl ... 10
Crisp Calamari 14 Remoulade Dipping Sauce	Fish And Chips 21 French Fries, Coleslaw
Steamers 12 / 19 Pacific Coast Manila Clams, Aromatic Natural Broth, Drawn Butter	Pulled Pork Sliders 12 BBQ Sauce, Coleslaw, Toasted Artisan Bun
Jumbo Shrimp Cocktail 18 Horseradish Cocktail Sauce, Lemon	Prime Beef Sliders 15 Lettuce, Tomato Compote, Jack Cheese, Toasted Artisan Bun
Jumbo Lump Crab Cake 17 Chipotle Aioli, Corn Salsa	Lobster Sliders 18 Chunks of Lobster, Avocado, Lettuce, Tomato, Toasted Artisan Bun
Chowder Fries 12 French Fries, Clam Chowder, Bacon, Green Onion	Lobster Taquitos 17 Lime Cream, Salsa Verde, Guacamole
	Garlic Cheese Bread 7
	"Crabby" Garlic Cheese Bread 14

SASHIMI... 7 NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

APPETIZERS & SOUPS

Seaweed Salad 4	Edamame Sea Salt 4
Sunomono Cucumber Salad 3	Miso Soup 4

SPECIAL ROLLS (8 Pieces Per Roll)

Ceviche Roll 17 Crab, Cucumber, Shrimp Tempura, Ahi on Top, Pico de Gallo on Top	Salmon Ponzu 15 Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
I Love You 16 Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	Sombrero 16 Crunchy Spicy Crab, Cucumber, Tomato, Yellowtail, Jalapeno and Sriracha on top, Ponzu Sauce
Rainbow 15 Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	Popcorn Crab 18 Crab, Cucumber, Avocado, topped with Fried Jumbo Lump Crab, Spicy Mayonnaise, Eel Sauce, Green Onion
3 Amigos 16 Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Crunchy 14 Tempura Shrimp, Avocado And Cucumber, Topped With Tempura

Surf & Turf Roll

Crab, Asparagus, Shrimp Tempura, Seared Filet Mignon

CRAFT DRAFT

Try One Of Our Four Rotating Taps

(Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Pils (CO) 5.3%	7
Anchor Steam (San Francisco, CA) 4.9%	8
Coronado Islander IPA (CA) 7.1%	7
Stone IPA (CA) 6.9%	8
Elysian Dragonstooth Oatmeal Stout (WA) 8.1%	7
Mother Earth Cali Creamin' Cream Ale (Vista, CA) 5.2%	8

CRAFT BOTTLES

Anthem Pear Cider (Salem, OR) 6.5%	7
Reverend Nat's Revival Hard Apple Cider (Portland, OR) 6.7%	8
Ballast Point Mango Even Keel Session IPA (San Diego) 3.8%	6
Dogfish Head 60 Minute IPA (DE) 6.0%	7
Lagunitas IPA (Petuluma) 6.2%	8
Lost Coast Downtown Brown (Eureka) 5.0%	6
Guinness Stout (Ireland) 4.0%	8
North Coast Old Rasputin Stout (Eureka) 9.0%	8
Maui Brewing Co. Coconut Porter (HI) 7.0%	8
Breckenridge Vanilla Porter (CO) 5.4%	7
Oskar Blues Old Chub Scotch Ale (CO) 8.0%	7
Humboldt Red Nectar (Humboldt) 5.4%	7
Stone Delicious IPA (Gluten-Reduced) (Escondido, CA) 7.7%	7
Sierra Nevada Pale Ale (Chico) 5.6%	7
Lost Coast Great White Ale (Eureka) 5.8%	7
Firestone 805 Blonde Ale (Paso Robles) 4.7%	7
Kona Longboard Lager (HI) 4.6%	7
North Coast Scrimshaw (CA) 4.7%	7

22 oz. CRAFT BOTTLES

Stone Arrogant Bastard IPA (San Diego) 7.8%	15
Sapporo (Japan) 4.5%	12
Coachella Valley Monumentous IPA (CA) 7.0%	16
Firestone Wookey Jack (Paso Robles) 8.3%	18

DOMESTIC & IMPORTS

Budweiser 4.5%	6
Bud Light 4.5%	6
Coors Light 4.5%	6
Corona (Mexico) 4.5%	7
Michelob Ultra 4.2%	7
Sam Adams Boston Lager (MA) 4.9%	7
Becks (Non-Alcoholic)	7

SPECIALTY COCKTAILS

Your Choice...12

Sailing Into Fall

Sailor Jerry, Crème de Cacao, Ancho Reyes Liquor, Lemon

Spiced Pear Martini

Grey Goose Pear, Canton Ginger, Lime, Cinnamon

Yvette's Cosmo

Ketel One Orange, Creme Yvette, Cranberry, Sweet 'n Sour

Sling and Swing

Woodford Reserve, B&B, Sloe Gin, Tonic

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Deep Eddy Lemon, Elderflower Liqueur, White Cranberry, Basil

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Cucumber Margarita

Cucumber Infused Avion Tequila, Yellow Chartreuse, Cucumber, Lime

WINES BY THE GLASS

Sparkling - Mumm Prestige NV 187ml (Napa Valley)	13
Champagne - Nicolas Feuillatte Brut 187ml (France)	25
Champagne - Nicolas Feuillatte Brut Rosé 187ml (France)	29
Moscato d'Asti - Castello del Poggio 2015 (Piemonte, Italy)	12
Pinot Grigio - Ruffino "Lumina" 2015 (Friuli, Italy)	10
Soave Classico - Monte Tondo 2014 (Veneto)	10
Albarino - Ramon Bilbao Vilañas 2015 (Rías Baixas, Spain)	10
Sauvignon Blanc - Momo 2014 (Marlborough, New Zealand)	10
Chenin Blanc - Dry Creek 2015 (Clarksburg, CA)	11
Viognier - Zaca Mesa 2014 (Santa Ynez Valley)	12
Chardonnay - Artesa 2014 (Carneros)	11
Chardonnay - ZD 2015 (California)	16
Chardonnay - Melville 2013 (Santa Barbara)	12
Riesling - Blufeld 2015 (Mosel, Germany)	11
Rosé - Banfi Centine 2015 (Tuscany, Italy)	9
Rosé - Locations-FI 2015 (France)	11
Pinot Noir - Cambria Benchbreak Vineyard 2013 (Santa Maria)	13
Pinot Noir - Wine by Joe 2014 (Oregon)	12
Tempranillo - A. Fernandez Dehesa La Granja 2008 (Spain)	12
Merlot - Franciscan 2013 (Napa Valley)	10
Syrah - Zaca Mesa 2012 (Santa Ynez Valley)	11
Malbec Blend - Locations-AR5 2015 (Mendoza, Argentina)	11
Zinfandel - Four Vines Old Vines 2014 (Lodi)	10
Zinfandel - Dry Creek 2014 (Sonoma)	12
Cabernet Sauvignon - Conn Creek 2013 (Napa Valley)	17
Cabernet Sauvignon - Justin 2014 (Paso Robles)	15
Cabernet Sauvignon - Arrowood 2013 (Sonoma)	13
Bordeaux Blend - Double T by Trefethen 2013 (Napa)	13