

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
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
Kentucky Mule	7
Blood Orange Lillet Sangria	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	9
Jumbo Lump Crab Cake	8.5
Chicken Taquitos	7
Coconut Shrimp	6.5
Blackened Ahi Tuna Bahn Mi Sliders	7
Prime Beef Sliders	8
Lobster Sliders	9
Shrimp Scampi	7
Fried Mediterranean Raviolis	6
Steamers	Half 5 Full 9
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
Shrimp Scampi 14 Garlic, lemon, white wine, tomato, toasted crostini	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	Blackened Tuna Bahn Mi Sliders 14 Pickled Slaw, Sliced Chilies, Lemon Aioli, Cilantro
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	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 Crema, Fresh Guacamole
Fried Mediterranean Raviolis 12 Shaved Parmesan, Housemade Marinara	Chicken Taquitos 14 Lime Crema, Fresh Guacamole
	Garlic Cheese Bread 7
	"Crabby" Garlic Cheese Bread 14

SASHIMI... 7

Albacore Shiro
Eel Unagi
Halibut Hirame
Salmon Sake
Seared Tuna Maguro Tataki

NIGIRI SUSHI...5

Shrimp Ebi
Octopus Tako
Tuna Maguro
Yellowtail Hamachi
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)	Summer Shrimp & Scallop 18 Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper
Rainbow 15 Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	Alaskan Red King Crab Roll 21 King Crab, Yellowtail, Sprouts, Asparagus, topped with Avocado and more King Crab, Garlic Butter Sauce
3 Amigos 16 Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Crunchy 14 Tempura Shrimp, Avocado Cucumber, Topped With Tempura Crunchies, Sweet Soy Sauce

CRAFT DRAFT

Try One Of Our Ten Rotating Taps

(Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Pils (CO) 5.3%	7
Coronado Mermaid Red Ale (Coronado, CA) 5.7%	8
Founders All-Day Session Ale (MI) 4.7%	8
Golden Road Hefeweizen (Los Angeles) 5.0%	8
Elysian Dragonstooth Oatmeal Stout (WA) 7.45%	8
Stella Artois Pale Lager (Belgium) 5%	8
Shiner Bock (TX) 4.4%	8
Sierra Nevada Hop Hunter IPA (Chico) 6.2%	7
Big Sky Moose Drool Brown Ale (MT) 5.1%	7
Great Divide Hercules Double IPA (CO) 10%	7
Blue Pointed Toasted Lager (NY) 5.5%	8
Victory Golden Monkey Trippel (PA) 9.5%	7

CRAFT BOTTLES

Anthem Pear Cider (Salem, OR) 6.5%	7
Reverend Nat's Revival Hard Apple Cider (Portland, OR) 6.7% .	8
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
Oskar Blues Old Chub Scotch Ale (CO) 8.0%	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
Great Divide Samurai Rice Ale (CO) 5.5%	7
Left Coast Una Mas Amber Lager (San Clemente) 5.8%	7
Uinta Baba Black Lager (UT) 4.0%	7
Golden Road Wolf Pup Session IPA (Los Angeles) 4.5%	6
Widmer Hefeweizen (Portland) 4.9%	6
22 oz. Stone Arrogant Bastard IPA (San Diego) 7.8%	15
22 oz. Sapporo (Japan) 4.5%	12
22 oz. Coachella Valley Monumentous IPA (CA) 7.0%	16
22 oz. Anderson Valley Bourbon Barrel-Aged Stout (CA) 6.9% .	25
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

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

All "Aloe"-n

Tito's Vodka, Campari, Aloe Water, Lemon

Whiskey on a Sunday

Hudson Bourbon, Agave, Lemon, Soda Water

Ancho Chile Margarita

Avion Silver, Ancho Chili Liqueur, Honey Simple, Lime

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Deep Eddy Lemon, Elderflower Liqueur, White Cranberry, Basil

Blood Orange Lillet Sangria

Chilled with Cherry, Cucumber, Orange

Green Tea Matcha Cooler

Absolut Lime, Canton Ginger, Green Tea Simple, Lime, Soda

Cool as a Cucumber

Hendrick's Gin, Aloe Water, Cucumber Juice, Lime, Tonic

WINES BY THE GLASS

Prosecco - Lamarca NV 187 ml (Italy)	11
Sparkling - Mumm Prestige NV 187ml (Napa Valley)	13
Moscato d'Asti - Rosatello (Italy)	11
Pinot Grigio - Ruffino "Lumina" 2015 (Friuli, Italy)	10
Albarino - Ramon Bilbao Vilañas 2016 (Rías Baixas, Spain)	10
Sauvignon Blanc - Momo 2014 (Marlborough, New Zealand)	10
Sauvignon Blanc - St. Supery 2016 (Napa)	13
Chenin Blanc - Dry Creek 2015 (Clarksburg, CA)	11
Viognier - Zaca Mesa 2014 (Santa Ynez Valley)	12
Chardonnay - Hess Shirtail 2015 (Carneros)	10
Chardonnay - ZD 2015 (California)	16
Chardonnay - Trefethen 2015 (Napa)	14
Riesling - Blufeld 2015 (Mosel, Germany)	11
Rose Grenache Gris - Curran 2016 (Santa Barbara)	10
Rose Pinot Noir - Rodney Strong 2016 (Napa)	12
Pinot Noir - J Vineyards 2015 (Central Coast)	10
Pinot Noir - Erath Resplendent 2015 (Oregon)	13
Pinot Noir - Sonoma Cutrer 2014 (Sonoma Coast)	15
Merlot - Franciscan 2013 (Napa Valley)	10
Syrah - Zaca Mesa 2012 (Santa Ynez Valley)	11
Malbec Blend - Locations-AR5 2015 (Mendoza, Argentina)	11
Zinfandel - Artezin 2014 (Mendocino)	10
Zinfandel - Dry Creek 2014 (Sonoma)	12
Cabernet Sauvignon - Drumheller 2015 (Columbia Valley)	11
Cabernet Sauvignon - Justin 2015 (Paso Robles)	16
Cabernet Sauvignon - Fortress 2013 (Sonoma)	15
Bordeaux - Chateau Timberlay 2013 (France)	14