

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, Elijah Craig, 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
Western Mule	8
Red 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	8
Jumbo Shrimp Cocktail	10
Jumbo Lump Crab Cake with Remoulade Beurre Blanc	9
Coconut Crusted Jumbo Shrimp	8
Blackened Ahi Tuna Banh Mi Sliders	7
Beef Sliders	8
Lobster Sliders	9
Shrimp Scampi	7
Fried Mediterranean Raviolis	6
Steamers	Half 6 Full 10
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	8
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 p.m. to 9:00 p.m.***

**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 30 Sampler 17

Wings 12

Choice of Buffalo, BBQ, Teriyaki,
Cajun or Mango Chili

Shrimp Scampi 14

Garlic, lemon, white wine, tomato,
toasted crostini

Crisp Calamari 15

Remoulade Dipping Sauce

Steamers 12 / 19

Pacific Coast Manila Clams, Aromatic
Natural Broth, Drawn Butter

Jumbo Shrimp Cocktail 19

Horseradish Cocktail Sauce, Lemon

Jumbo Lump Crab Cake 18

Remoulade Beurre Blanc

Chowder Fries 12

French Fries, Clam Chowder,
Bacon, Green Onion

Fried Mediterranean Raviolis 12

Shaved Parmesan, Housemade Marinara

Clam Chowder

Cup... 9 Bowl... 11

Roasted East Coast Oysters 15

House BBQ, Parmesan Breadcrumbs,
Pickled Jalapeno
or
Sriracha Garlic Parmesan

Coconut Crusted Jumbo Shrimp 15

Mango Chili Sweet and Sour Sauce

Fish & Chips 21

French Fries, Coleslaw

Blackened Tuna Bahn Mi Sliders 14

Pickled Slaw, Sliced Chillies,
Lemon Aioli, Cilantro

Beef Sliders 15

Lettuce, Tomato,
Jack Cheese, Toasted Artisan Bun

Lobster Sliders 18

Chunks of Lobster, Avocado, Lettuce,
Tomato, Toasted Artisan Bun

Lobster & Shrimp Taquitos 17

Lime Crema, Fresh Guacamole

Garlic Cheese Bread 8

"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 Salmon Ponzu 16

Crab, Cucumber, Shrimp Tempura,
Ahi on Top, Pico de Gallo on Top
Crab, Cucumber, Avocado, Seared
Salmon, Onion, Garlic Ponzu Butter

I Love You 16 Summer Shrimp & Scallop 18

Tempura Shrimp, Shrimp, Crab,
Ahi On Top, Soy Paper (No Rice)
Tempura Shrimp, Spicy Scallop, Crab,
Avocado, Lettuce, Sprouts, Eel Sauce,
Soy Paper

Rainbow 15 Alaskan Red King Crab Roll 22

Snow Crab And Cucumber Inside,
Shrimp, Tuna, Yellowtail, Salmon,
Halibut and Avocado On Top
King Crab, Yellowtail, Sprouts,
Asparagus, topped with Avocado and
more King Crab, Garlic Butter Sauce

3 Amigos 16 Crunchy 15

Tempura Shrimp, Crab, Cucumber.
Topped With Seared Tuna, Avocado,
Cholula, Green Onion
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

Left Hand Milk Stout (CO) 6.0% 8

Stella Artois Pale Lager (Belgium) 5% 8

Abita Andygator Maibock(LA) 8.0% 7

Sierra Nevada Hop Hunter IPA (Chico) 6.2% 7

Modern Times Blazing World Red Ale (San Diego) 6.8% 8

Great Divide Hercules Double IPA (CO) 10% 7

Blue Pointed Toasted Lager (NY) 5.5% 8

Victory Sour Monkey Trippel (PA) 9.5% 7

CRAFT BOTTLES

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

Left Coast Una Mas Amber Lager (San Clemente) 5.8% 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. 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... 13

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Absolut Lime Vojito

Absolut Lime, Simple Syrup, Lime Juice, Fresh Mint

Promiscuous Girl

Absolut Vanilla, Cointreau, Chambord, Pineapple, Lemon, Champagne

The Velvet Fog

Nolet's Gin, Chambord, Lime, Rosemary Simple, Raspberry

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Absolut Citron, Elderflower Liqueur, White Cranberry, Basil

Lavender Love

Rose of Pinot Noir, St. Germain, Pineapple, Fee Bros Lavender Water

Not Your Grandfather's Old Fashioned

Hand-Selected Single Barrel Elijah Craig, Charred Orange, Lemon, Sage

Parkers' Ultimate Bloody Mary ... 17

Absolut Peppar, Bacon Salt, Jumbo Shrimp Wrapped Tomolive,
Pepperoni Straw, Garlic-Stuffed Olives

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 - Sokol Blosser 2016 (Oregon)	11
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 - Norton Barrel Select 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