

# HAPPY HOUR

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

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

<b>Chef's Choice Appetizer &amp; Craft Beer Pairing</b> .....	10
<b>Craft Drafts &amp; Bottles</b> (Excluding Large Format).....	6
<b>Happy Hour Cocktails</b> .....	6.5
Jameson, Jack Daniels, Elijah Craig, Absolut, Titos, Nolet's, Bacardi, Macallan 10 and Lunazul Blanco (Up, Rocks and Martinis Add \$1.50)	
<b>Happy Hour Wine</b> (Ask Your Server for Selections).....	7
<b>Whiskey Mule</b> .....	8
<b>Red Sangria</b> .....	8

*All Other Alcoholic Beverages are 20% off*

## HAPPY HOUR FOOD

Clam Chowder - Cup .....	5
Chowder Fries .....	7
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
Fried Pickle Chips.....	4
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
Housemade Chips & Dip .....	5
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

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

Cocktail Sauce, Lemon

### Jumbo Lump Crab Cake 18

Remoulade Beurre Blanc

### Chowder Fries 14

French Fries, Clam Chowder,  
Bacon, Green Onion

### Housemade Chips & Dip 10

## Clam Chowder

Cup...9 Bowl...11

### Garlic Cheese Bread 8

### Fried Pickle Chips 8

Remoulade Sauce, Ranch Dressing

### Coconut Crusted Jumbo Shrimp 16

Sweet & Sour Mango Chili Sauce

### Fish & Chips 22

French Fries, Coleslaw

### Blackened Tuna Bahn Mi Sliders 14

Pickled Slaw, Sliced Chilies,  
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

### Fried Mediterranean Raviolis 12

Shaved Parmesan, Housemade Marinara

### "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)

Evans Pollen Nation Honey Blonde (Irvine) 5.2% . . . . .	8
Coronado Mermaid Red Ale (Coronado) 5.7% . . . . .	8
Three Weavers Session IPA (Inglewood) 4.5% . . . . .	8
Golden Road Hefeweizen (Los Angeles) 5.0% . . . . .	8
Left Hand Milk Stout (CO) 6.0% . . . . .	8
Modelo Especial (Mexico) 4.5% . . . . .	8
Abita Andygator Maibock (LA) 8.0% . . . . .	8
Stone Scorpion Bowl IPA (Escondido) 7.5% . . . . .	8
Anderson Valley Boont Amber (Boonville) 5.8% . . . . .	8
Great Divide Hercules Double IPA (CO) 10% . . . . .	8
Figueroa Mountain Davy Brown Ale (Buellton) 6.0% . . . . .	8
North Coast Seasonal Sour Berliner Weisse (Ft. Bragg) 4.1% . . . . .	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% . . . . .	7
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
Stella Artois Pale Lager (Belgium) 4.8% . . . . .	8
Stone Delicious IPA (Gluten-Reduced) (Escondido) 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
Karl Strauss Columbia St. Amber (San Diego) 4.5% . . . . .	7
Golden Road Wolf Pup Session IPA (Los Angeles) 4.5% . . . . .	7
Widmer Hefeweizen (Portland) 4.9% . . . . .	7
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

## Willmore

Angel's Envy, Hazelnut, Honey, Cinnamon

## Water-Mint Margarita

Volcan Tequila, Cointreau, Watermelon, Pomegranate Salted Rim

## Rose Park

Ketel One Orange, Pama, St. Germain, Lemon, Orange, Tarragon

## Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

## Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Basil

## East Village

Hendrick's, St. Germain, Basil, Lime

## Bluff Heights

Monkey Shoulder, Lemon, Ginger, Bitters

## Parkers' Ultimate Bloody Mary ... 17

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

# WINES BY THE GLASS

Prosecco - <b>La Marca</b> NV 187 ml (Italy) .....	11
Sparkling - <b>Chandon Brut</b> NV 187ml (Napa, CA).....	13
Moscato – <b>Rosatello</b> (Italy) .....	11
Riesling – <b>Blufeld</b> 2017 (Mosel, Germany).....	11
Pinot Grigio - <b>Ruffino</b> “Lumina” 2017 (Friuli, Italy) .....	10
Pinot Grigio - <b>Fernando Pighin &amp; Figli</b> 2016 (Friuli, Italy).....	15
Chenin Blanc - <b>Dry Creek</b> 2017 (Clarksburg, CA).....	11
Albariño - <b>Ramon Bilbao Vilañas</b> 2017 (Rías Baixas, Spain) .....	10
Sauvignon Blanc - <b>Momo</b> 2016 (Marlborough, NZ) .....	10
Sauvignon Blanc - <b>St. Supéry</b> 2017 (Napa, CA) .....	13
Viognier - <b>Zaca Mesa</b> 2016 (Santa Ynez Valley, CA) .....	12
Chardonnay - <b>Hess “Shirtail Ranches”</b> 2017 (Carneros, CA).....	10
Chardonnay - <b>Saintsbury</b> 2015 (Carneros, CA) .....	12
Chardonnay - <b>Bianchi</b> 2016 (Santa Barbara County, CA) .....	13
Chardonnay - <b>ZD</b> 2016 (California) .....	16
Rosé Grenache Gris - <b>Curran</b> 2017 (Santa Barbara, CA) .....	10
Rosé - <b>Gérard Bertrand “Côte de Roses”</b> 2017 (Languedoc, France) 13	
Pinot Noir - <b>J Vineyards</b> 2016 (Central Coast, CA) .....	10
Pinot Noir - <b>WillaKenzie</b> Estate 2015 (Willamette Valley, OR).....	14
Pinot Noir - <b>Joel Gott</b> 2014 (Willamette Valley, OR) .....	17
Merlot – <b>Ferrari-Carano</b> 2015 (Sonoma County, CA) .....	11
Zinfandel – <b>Artezin</b> 2016 (Mendocino, CA).....	10
Zinfandel – <b>Dry Creek</b> 2016 (Sonoma, CA) .....	12
Malbec - <b>Trivento</b> 2016 (Mendoza, Argentina) .....	10
Bordeaux - <b>Château Timberlay</b> 2014 (France) .....	14
Cabernet Sauvignon – <b>Drumheller</b> 2015 (Columbia Valley).....	11
Cabernet Sauvignon - <b>Newton “Skyside”</b> 2016 (Sonoma).....	15
Cabernet Sauvignon – <b>Justin</b> 2016 (Paso Robles) .....	16