

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).....	6
Happy Hour Cocktails	6.5
Jameson, Jack Daniels, Elijah Craig, Absolut, Titos, Nolet's, Bacardi, Macallan 10 and Lunazul Blanco (Up, Rocks and Martinis Add \$1.50)	
Happy Hour Wine (Ask Your Server for Selections).....	7
Whiskey Mule	8
Red Sangria	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 6.5 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 13 / 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... 12

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 18

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