

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, Tanqueray, Bacardi, The Glenrothes 10 yr. and Lunazul Blanco (Up, Rocks and Martinis Add \$1.50)	
Happy Hour Wine (Ask Your Server for Selections).....	7
Whiskey Mule	8

All Other Alcoholic Beverages are 20% off

HAPPY HOUR FOOD

Clam Chowder - Cup	5
Chowder Fries	7
Wings	7
(Choice of Buffalo, BBQ, Teriyaki, Cajun or Mango Chili)	
Crispy Calamari.....	9
Shrimp Cocktail	12
Buffalo Cauliflower.....	6
Coconut Crusted Jumbo Shrimp	9
Blackened Ahi Tuna Sliders.....	8
Beef Sliders	8
Lobster Sliders	9
Shrimp Scampi.....	8
Steamers.....	Half 8 Full 12
Housemade Chips & Dip	5
Garlic Cheese Bread	5
"Crabby" Garlic Cheese Bread	8

HAPPY HOUR SUSHI ROLLS

I Love You	9
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow	9
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy Roll	9
Tempura Shrimp, Avocado and Cucumber, topped with Tempura Crunchies and Sweet Soy Sauce	
California Roll	6
Spicy Tuna Roll	6

***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

Chowder Fries 14

French Fries, Clam Chowder,
 Bacon, Green Onion

Buffalo Cauliflower 12

Blue Cheese Crumbles, Scallions,
 Blue Cheese Dressing

Clam Chowder

Cup... 9 Bowl... 12

Coconut Crusted Jumbo Shrimp 16

Sweet & Sour Mango Chili Sauce

Fish & Chips 22

French Fries, Coleslaw

Blackened Tuna Sliders 14

Grilled Pineapple, Jalapeno Pickled Onion,
 Red Leaf Lettuce, Chipotle Aioli

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

Salsa Verde, Lime Crema, Tomato,
 Guacamole, Chives

Garlic Cheese Bread 8

"Crabby" Garlic Cheese Bread 14

Housemade Chips & Dip 10

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
Golden Road Long Peach Blonde Ale (Los Angeles) 5.0%	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
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
Heineken 0.0 (Non-Alcoholic)	7

SPECIALTY COCKTAILS

Your Choice... 13.5

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Blush Sangria

Rose Wine, Passoa Passionfruit Liqueur, Orange Juice, Soda Spritz

Pineapple Cilantro Margarita

Partida Tequila, Patron Pineapple Citronge, Pineapple & Cilantro Simple, Cajun Salt Rim

PB & J

Skrewball Peanut Butter Bourbon, Lindeman's Framboise

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

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

Summer Shandy

Nolet's Gin, Lemon, Evans Honey Blonde, Seltzer Spritz

Simple Rye

Templeton Rye, Simple Syrup, Pineapple, Bitters

Parkers' Ultimate Bloody Mary ... 17

Absolut Peppar, Bacon Salt, Jumbo Shrimp Wrapped Tomolive, Peperoni 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 – Relax N.V. (Mosel, Germany)	11
Pinot Grigio - Ruffino "Lumina" 2017 (Friuli, Italy)	10
Pinot Grigio - Kettmeir 2017 (Südtirol-Alto Adige, 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 2018 (Napa, CA)	13
Viognier - Zaca Mesa 2017 (Santa Ynez Valley, CA)	12
Chardonnay - Hess "Shirtail Ranches" 2017 (Carneros, CA)	10
Chardonnay - Saintsbury 2016 (Carneros, CA)	12
Chardonnay - Bianchi 2016 (Santa Barbara County, CA)	13
Chardonnay - ZD 2017 (California)	16
Rosé Grenache Gris - Curran 2018 (Santa Barbara, CA)	10
Rosé - Bieler Père et Fils 2018 (Bandol, France)	13
Pinot Noir - J Vineyards 2016 (Central Coast, CA)	10
Pinot Noir - WillaKenzie Estate 2015 (Willamette Valley, OR)	14
Pinot Noir - Rodney Strong 2015 (Sonoma County, CA)	17
Merlot – Ferrari-Carano 2015 (Sonoma County, CA)	11
Zinfandel – Artezin 2017 (Mendocino, CA)	10
Zinfandel – Dry Creek 2017 (Sonoma, CA)	12
Malbec - Trivento 2016 (Mendoza, Argentina)	10
Bordeaux - Château Timberlay 2014 (France)	14
Cabernet Sauvignon – Drumheller 2016 (Columbia Valley)	11
Cabernet Sauvignon - Slingshot 2017 (North Coast, CA)	15
Cabernet Sauvignon – Justin 2017 (Paso Robles)	16