

Happy Hour



Monday–Friday | 4:00 pm – 7:00 pm

Sunday | 1:00 pm – 4:00 pm

\$5 Each

Edamame

Potstickers with Ponzu

Potato Chips with Chipotle Ranch

2 Chicken Tacos

With Cheddar and Pico on Corn Tortillas

2 Beef & Cheddar Sliders

With Sautéed Onions & Red Pepper Aioli

2 Turkey Reuben Sliders

With Swiss, 1000 Island Dressing & Sauerkraut

Chicken Tenders

2 Big Tenders with Ranch

Wokked up Wings

Choose your Spice

Nacho Fries

Bar area only

**Craft
Style** **\$8**
each
Cocktails

AppleTito (Gluten Free)

Tito's Vodka, Cranberry Juice,
splash of Angry Orchard
Crafted by: Melinda Eggers

Banana Cream Pie

Pinnacle Vanilla Vodka, Baileys, Banana Liqueur,
Cream de Cocoa Dark, splash of Cream
Crafted by: Melinda Eggers

Irish Mule

Jameson, Fresh Lime Juice over
Ice, topped with Ginger Beer
Crafted by: William Diaz

Cucumber Martini

Skyy Vodka, Muddled Cucumber, Lime,
Mint Leaves, Bar Syrup, splash of Soda Water
Crafted by: William Diaz

Mint Collins

Pinnacle Vodka, Fresh Lime Juice,
Bar Syrup, Mint Leaves
Crafted by: Victor Serrato

Tequila Pineapple

Hornito's Tequila, Pineapple
Juice, Grapefruit Juice,
with a Tajin rim
Crafted by: Victor Serrato

London Mojito

Bombay Sapphire, Elder Flower, Pineapple
Juice, Muddled Mint, Soda, Sprite
Crafted by: Dylan Pitt

Pomegranate Margarita

Patron Tequila, Cointreau, Lime Juice,
Pomegranate Liqueur, Lime Wedge
Crafted by: Dylan Pitt

French Martini

Pinnacle Raspberry Vodka,
Chambord Liqueur, Pineapple Juice
Crafted by: Dylan Pitt

waterscafé

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