

HAPPY HOUR DRINKS 3-6 pm

7 days a week!

Beer: \$2, \$3 and \$4

- \$2 Two Buck Mystery Beer (don't even ask)
- \$3 Michelob Golden Light (bottle)
- \$3 Corona (bottle)
- \$3 Coors Light (bottle)
- \$3 Budweiser (bottle)
- \$3 Amstel Light (bottle)
- \$4 Bell's Seasonal (tap)
- \$4 Summit EPA (tap)
- \$4 Stella Artois (tap)

Rails: \$3.75

Wine: \$4.50

RED: Hell's house Merlot
WHITE: Hell's house Pinot Grigio

Cocktails: \$5.50

FOXY FOSSE: Ginger-infused Finlandia vodka with homemade basil lemonade. A clever variation on the classic Mojito.
Available non-alcoholic, \$3.50

AO'S ELIXER: Named for the Polynesian God of light and revelation, this unique Mai Tai features our spiced and coconut rums, Cointreau, a splash of house-made pomegranite grenadine, and our almond-syrup orgeat (nut alert!)

MO'S SIDECAR: Orange-infused Jameson, cointreau and homemade lemonade with a sugared rim.

SIN & JUICE: Our cucumber/orange gin blended with a silky orange gomme syrup in a citrus-washed cocktail glass. Light, refreshing.

PICK YOUR POISON COSMO: A classic Cosmopolitan made with your choice of our house-infused Finlandia vodkas: (Chipotle/Orange, Ginger, Lemon, Orange, Strawberry, Raspberry, Blueberry, Pomegranate, Rosemary/Mint, Vanilla, Watermelon, or Chocolate)

Not valid with coupons or other offers. #2010/06



and SUNDAYS
ALL NIGHT LONG!

HAPPY HOUR FOOD 3-6 pm

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and SUNDAYS
ALL NIGHT LONG!

Hell's Kitchen

\$3

CHIPS + SALSA with Spicy Black Beans
ROASTED NEW POTATOES with Sesame Asparagus and Chipotle Sauce
SWEET POTATO FRIES or French Fries with Chipotle-Mayo Dip
(Try the awesome Basil Aioli, 75¢ more)
MEGA HOMEMADE PRETZEL with Mitch's Mustard

\$4

MINI CRAB CAKE w/Red Pepper Hollandaise
GARLIC-TERIYAKI WINGS with Blue Cheese Dressing & Celery
MINI HAM + SWISS on Rye w/Chips
4-oz BISON BURGER w/Fries
MINI BBQ PULLED PORK SANDWICH with Fries
CHILI CHEESE FRIES
BBQ PORK NACHOS

\$5

STEAMED MUSSELS poached in white wine, butter and adobo sauce
MINI TURKEY + BRIE on Baguette w/Chips
CRISPY CALAMARI with Homemade Jalapeno Tartar and Cocktail Sauces (Or try our Basil Aioli for 75¢ more)
FROMAGE A TROIS Baby Brie, Gruyere, and Vermont White Cheddar with Baguette Slices and Fresh Berries

