

Happy Hour

Everyday 3 pm - 7 pm

Handcrafted Cocktails

*Created this season by our
Mixologist*

Strawberry Mule 7

Karlsson's Gold, Lime,
Fresh Jalapeno, Ginger Beer

1834 Margarita 5

Corralejo Reposado, Agave, Lime, Combier

Grill Classic Martini 10

Ketel One, Dry Vermouth, Bitters
Blue Cheese Olives

The French Quarter 7

High West Double Rye, Hennessy VS,
B&B, Carpano, Absinthe Rinse, Lemon Rind

Ole' Fashion 5

Knob Creek, Bitters, Luxardo Cherry

Ruby Red Martini 10

Belvedere Pink Grapefruit, Aperol, Lemon
Grapefruit Juice, Bitters

The Neo Manhattan 7

Nikka Coffey Grain, Carpano, Bitters
Luxardo Cherry

Key Lime Pie Martini 7

Absolut Vanilla, Fresh Key Lime, Lemon
Graham Cracker Crust

WINE

3 Glass Carafe
15

Picket Fence Chardonnay
Russian River, 2013

Frogs Leap Sauvignon Blanc
Rutherford, 2012

3 Glass Carafe
18

Filus Malbec Reserve
Argentina, 2014

Haraszthy Zinfandel
Amador County, 2012

3 Glass Carafe
22

Niner Red Blend
Paso Robles, 2012

White Sangria 5

Sparkling Wine 5

ALL BEER 4

Please ask your server for selections!

The Grill on the Alley

Happy Hour Menu

Monday - Friday 3 PM - 7 PM

Available in the bar and bar patio

SMALL PLATES

5.00

Popcorn Shrimp
Fried Calamari
Spicy Bleu Cheese Fries

7.00

American Kobe Sidekicks
Spinach Artichoke Dip
Tuna Sashimi
Crab Cake Sidekicks
Filet Steak Tacos
Ahi Fish Tacos

CHEF BITES

Pan Seared Salmon **8.00**
Topped with Beurre Blanc Sauce on a bed of
Sautéed Spinach and Sliced Mushrooms

Sliced New York Pepper Steak **10.00**
With Bacon, Cracked Pepper & Onions
Topped with a Green Peppercorn Sauce

Filet Mignon Skewers **10.00**
Green Peppercorn Sauce

CHOP HOUSE BURGERS

Burger & Beer

Cheeseburger and Fries with
Your Choice of a Draught Beer
14.00

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Chicken Burger **8.00**
Sautéed Mushrooms, Fresh Spinach & Tomato
With 1000 Island Dressing

Pepper Bacon Burger **8.00**
Bacon, Cracked Pepper & Onions
Atop Tillamook Cheddar, with 1000 Island,

American Kobe Burger **10.00**
Choice of Cheddar, Swiss or Bleu Cheese,
With Black & White Truffle Mayonnaise