

## Happy Hour with a View

Daily from 3P to 6P  
Friday from 12 noon to 6P

### HH \$5 Cocktail Specials

Margarita  
Mojito  
Caipirinha

### Signature Cocktails

#### **Glass Door Tea – 10**

Sweet Carolina Tea vodka, lemonade and mint

#### **Cat's Summer Mango Martini – 10**

Absolut mango vodka, fresh mango puree and peach schnapps

#### **Dragon Berry Mojito – 10**

Bacardi Dragon Berry rum, strawberries, mint lime & soda

#### **Tommy's Tai – 10**

Tommy Bahama's Gold and White Sand rum tropical Juices & grenadine

#### **Italian Maggie – 10**

Tequila, Amaretto & Cointreau

#### **Asian Pear Tini – 12**

Pear vodka, peach schnapps, sweet & sour.

#### **Sunset in a Glass – 8**

Brazilian Cachaça, O.J., Pineapple Juice with a splash of grenadine

### Lambic from Belgium 5

Cassis, Apple, Peach, Cherry

### HH wines by the glass

Canyon Road Cab & Chard 5  
Bivio Red & Pinot Grigio 6

### Awesome wines by the glass

#### **Sparkling**

Piper Sonoma Brut NV, California 9/45

#### **Sauvignon Blanc**

Fallbrook, South County 8/36 Local Winery!!!

#### **Chardonnay**

Laird Cold Creek 2007 Carneros 12/48  
Sonoma Cutrer 2007 Russian River Ranches 13/52

#### **Unique Whites**

St. Supery "Virtu" White Meritage 2006 Napa Valley 9/44  
Minnassion-Young White Rhônoceros 2008 Paso Robles 8/32  
Fallbrook "33° N" Rose of Sangiovese, South Coast 8/32  
Frogmore Creek, Iced Riesling 2006 Tasmania 8/38

#### **Pinot Noir**

Kim Crawford 2007 Marlborough 10/45  
Ken Volk "Santa Maria Cuvee" 2007 Santa Barbara 15/60

#### **Cabernet**

Martin Ray 2007 Napa 10/40

#### **Unique Reds**

El Burro "Kick Ass" Granacha 2007 Navarro, Spain 8/32  
Red by St. Francis, Cab, Merlot, Syrah & Zin blend, Sonoma 7/28  
Cinnabar "Mercury Rising" 2007 Paso Robles 15/60  
Llama, Malbec 2006 Mendoza 10/40  
Santa Margarhita, Chianti Classico 2006 Italy 9/45  
Consilience, Syrah 2005 Santa Barbara 10/40

### HH Beers

Budweiser, Bud Light, Dos Equis, Miller Lite 3  
Chimay Blue or Red Label, Delirium Tremens, Belgium 7

### LAGERS

Amstel Light, Amsterdam – 6  
Beck's Non-Alcoholic – 4  
Budweiser – 4  
Bud Light – 4  
Dos Equis, Mexico – 6  
Heineken, Holland – 6  
Miller Lite – 4  
Pilsner Urquell, Czech Republic – 6  
Sam Smith's Organic, England – 6  
Stella Artois, Belgium – 6

### ALES

Allagash White, Maine – 6  
Ballast Point Yellowtail, California – 6  
Boont Amber, California – 6  
Boddingtons, England – 6  
Celebrator Doppelbock, Germany – 6  
Chimay Blue or Red Label, Belgium – 8  
Delirium Tremens, Belgium – 8  
Fat Tire Pale Ale, Colorado – 6  
Green Flash West Coast IPA, Vista, California – 6  
Guinness, Ireland – 6  
Hoegarden, Belgium – 6  
Pyramid Haywire Hefeweisen, Oregon – 6  
Sam Smith's, England – 6  
Organic Lager, Tad Caster, Taddy Porter  
Sierra Nevada Pale Ale, California – 6

### HH Nibbles

Half Pound Angus Burger with mushrooms, confit onions and fries – 13  
Hummus with Picholine & Nicoise olives and pita chips – 6  
Three Angus beef sliders with homemade Pickles harissa aioli – 6  
Herb Truffle Fries – 6  
Ceviche – 9  
Single Crab Cake- 4  
Moules & Frites ~ Steamed Mussels and Fries – 9  
Glazed Pork Belly with soba noodles and Chinese broccoli – 9