

HAPPY HOUR

Sunday - Thursday 2 PM to 6 PM (Bar Only)

TPG Gimlet

Ketel One Peach & Orange Blossom, Peach Purée, Lime Juice, Simple Syrup

Marina Margarita

Don Julio Blanco, Lime Juice, Pineapple Juice, Haberno Agave

Summer Breeze

Malibu, Bacardi, Blue Curaçao, Pineapple Juice, Pineapple, Coconut

SPECIALTY COCKTAILS \$15

Bajan Rum Punch

Zacapa Rum, Triple Sec, Bajan Tiki Sour, Sparkling Wine

Lavender Lemonade

Ketel One Vodka, Lemonade, Lavender Syrup

Sangria Blanco

Riesling, Grey Goose Watermelon, Cranberry Juice, Club Soda

Smoke & Mirrors

La Puritita Mezcal, Lime, Orange, Guava, Passionfruit Juices

Kentucky Mule

Kentucky Gentlemen Bourbon, Muddled Mint, Lime Juice, Simple, Ginger Beer

\$10 Dollar Wines

· White, Rose ·

Flat Top Chardonnay - California

Rafael Sauvignon Blanc, New York

Nicholas Rose - France

Il Maso Pinot Grigio - Italy

· Red ·

Blackstone Merlot-California

Trivento Malbec- Argentina

Bridge Lane Red Blend- Long Island

\$6 Dollar
• Draft Beer•

Ferryman's Pilsner

Blue Point Toasted Loger

Alagash White

Stella Artois

Mountauk Wave Chaser

Brooklyn Summer Ale

\$4 Dollar

·Bottled Beer ·

Bud Light Budweiser

Miller Light

*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. **Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions. Menu items containing Shellfish (S), Dairy (D) & Gluten (G) are marked if a person in your party has a food allergy. If you are seeking Vegan options ask your server.













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\$15 APPETIZERS

WINGS

Buffalo, Sweet & Spicy, Passion Fruit BBQ

FISH TACOS

Pacific Whiting, Mango Salsa, Lime Poppyseed Slaw

MARGARITA FLATBREAD

Fresh Mozzarella Cheese, Hothouse Tomato, Fresh Basil, Topped With Balsamic Glaze

SPINACH DIP

With Fontina, Guryere, Parmesan, Chilli Flakes, And Freshly Wilted Spinach, Served With Pita Chips

BEEF SLIDERS

Pickled Poblano Slaw, Smokey Sauce

\$8 SIDES

TRUFFLE FRIES

Truffle Oil, Parmesan Cheese

SPICY CHIPS

BBQ spice, Side Ranch

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