



Cedar Bar



Happy Hour 4pm-6pm

Draft Beer.....\$3

Mexican Lager, Juicy Pale Ale, Modelo Especial,
Sweet Water 420, Michelob Ultra, Miller Lite

Bottled/Craft Beer.....\$4

Blue Moon, Michelob Ultra, Miller Lite, Yuengling, Corona,
Modelo Especial, Stella Artois, Tropicalia IPA,
N/A Upside-Down

Cider/Seltzer.....\$4

ACE Pineapple Cider, ACE Pear Cider

Wine.....\$4

Sterling Chardonnay, Sterling Cabernet Sauvignon

Premium House Liquor.....\$4

Tito's, Tanqueray, Dewar's White Label, Four Roses Yellow
Label, Lunazul Blanco, Captain Morgan White

Happy Cocktails.....\$5

Margarita, Tequila Sunrise, Whiskey Sour, Cosmopolitan,
Manhattan



Bar Bites



Black & Blue Bites.....\$5

Cajun Beef Tenderloin Tips, Blue Cheese Mousse, Grilled
Focaccia

Smoked Cheddar Fondue.....\$5

Smashed Potato, Pretzel Coins & Mesquite Potato Chips,
Bacon Crumbles

Goat Cheese Fritters.....\$6

Citrus Aioli, Smoked Bacon Jam, Blue Potato Chips

Pork Pot Stickers.....\$6

Sesame Ponzu Dipping Sauce

Fried Green Beans.....\$6

Cornmeal Dusted Blue Lake Green Beans, Chipotle Ranch

Korean BBQ Pork Wings.....\$9

House Pickled Vegetable, Wonton Chips

Executive Chef:

Chris Ciero

Chef de Cuisine:

Santiago Silvano

*menu items subject to change according to availability and
quantity of seasonal products*