

SPECIALTY COCKTAILS \$12

CARAMEL APPLE MIMOSA

APPLE CIDER, CARAMEL VODKA, PROSECCO,
CARAMEL DRIZZLE AND GOLD SPRINKLE RIM

CRANBERRY APPLE FIZZ

VODKA, GINGER ALE, CRANBERRY JUICE, APPLE
CIDER

PUMPKIN WHITE RUSSIAN

CROP ORGANIC PUMPKIN VODKA, PUMPKIN
KAHLUA, AND MILK

PUMPKIN SPICE MARTINI

PUMPKIN VODKA, PUMPKIN CREAM, GARNISHED
WITH GROUND NUTMEG

FALL BOURBON SMASH

BOURBON, TRIPLE SEC, RASPBERRY JAM, FRESH
SQUEEZED ORANGE JUICE, CLUB SODA & AN
ORANGE PEEL GARNISH

ROSEMARY GIMLET

GIN, FRESH SQUEEZED LIME JUICE, ROSEMARY
SIMPLE SYRUP

HAPPY HOUR

SERVED WEEKDAYS 4PM-7PM

SERVED IN BAR AREA ONLY

\$5 DOMESTIC BEER

\$6 IMPORTED BEER

\$5 TAP BEER

\$6 HOUSE WINE

\$6 HOUSE COCKTAIL

HAPPY HOUR BAR MENU

\$6

BAKED STUFFED CLAMS

CRAB CAKE SLIDER

SERVED WITH FRENCH FRIES

SICILIAN STUFFED MUSHROOMS

STEAMED MUSSELS

SERVED WITH TUSCAN BREAD

BCH CHICKEN WINGS

FRIED CHEESE RAVIOLI

SERVED IN A PARMESAN CREAM SAUCE

BAR BURGER

SERVED WITH FRENCH FRIES, LETTUCE,
TOMATO, PICKLES

TOPPINGS \$1 ADDITIONAL

WEDNESDAY WING NIGHT

\$.25 WINGS ALL NIGHT