

HAPPY HOUR

3PM – 7PM • MONDAY – FRIDAY

\$2.75 DOMESTIC DRAFTS

Coors Light • Miller Lite

\$3 SPECIALTY DRAFTS

Denver Pale Ale
New Belgium Seasonal
Fat Tire • 1554 • Sunshine Wheat

\$4 WINES BY THE GLASS

Glass Mountain Chardonnay
Chateau Ste. Michelle Riesling
Hogue Cabernet Sauvignon
Smoking Loon Merlot
Beringer White Zinfandel

\$5 WELL SPIRITS

Dewar's • Bombay • Jim Beam
Pepe Lopez • Skyy • Bacardi

\$6 MARTINIS & COCKTAILS

Classic Cosmopolitan
Sour Apple
Lemon Drop
Mexitini
Blackberrini
White Pear Cosmo
Mojito
Thyme Collins
Premium House Margarita

WILLIE G'S SEAFOOD & STEAKS

AVAILABLE IN BAR & PATIO ONLY

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\$3

Creamy Spinach Artichoke Dip

Served with corn tortilla chips

Fried Pickles

House made pickles crusted in seasoned cornmeal, served with herbed sour cream

Potato Chips, Onion Strings & Jalapeño Rings

Served with house made ketchup

\$5

Prime Rib Bruschetta

Shaved herb-roasted prime rib topped with caramelized onions and Harvarti cheese, served on a garlic crostini drizzled with au jus

Blackened Fish Tacos

Fresh caught fish, roasted corn pico de gallo, tomatillo aioli and feathered cabbage

Kobe Beef Sliders

Served with skinny fries

Tempura Shrimp Skewers

Light and crispy with sweet chili lemon butter

Coconut Shrimp Satays

Battered and rolled in coconut, served with Thai chili dipping sauce

Sautéed Mussels

Sautéed with a white wine broth or marinara

Buffalo Chicken Sliders

With blue cheese dressing

Fried Calamari

Served with warm marinara

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