



**happy
hour menu** | 4:00^P_M
BAR & LAKEFRONT TERRACE | 6:30^P_M

bar appetizers

Brussel Sprouts & Cauliflower
pomegranate glaze, shaved parmesan

Vegetarian Delight Roll
avocado, cucumber, daikon

Designer Flat Bread
daily selection

\$15

Braised Short Rib Sliders
creamy horseradish, crispy onions

TSO Orange Glazed Chicken Bites
asian slaw, ginger lime aioli

Crispy Fresh Calamari
blistered chilis, spicy passion fruit glaze

Shrimp Spring Rolls
asian tso sauce

\$17

Cheese & Charcuterie Board
prosciutto, chorizo, baguette, crackers,
honeycomb, olives, dried fruit

\$26

splashy cocktails

Citron Lemontini

broken shed vodka, lemon,
lillet blanc, simple syrup

Parisian Sangria

red wine, cognac, cranberry,
orange, peach liqueur

Kir Royale

french black currant liqueur, champagne

Boo Loo

modern tiki of white, dark, spiced and
coconut rums, blood orange, pineapple

Lakefront Margarita

lanazul blanco tequila, lime, agave nectar

Daily Craft Cocktail

fresh inventive creation

\$12

on the rocks

Titos vodka

Bar Hill gin

Buffalo Trace bourbon

Lunazul tequilla

Don Q rum

\$10

wine

Pinot Grigio

Moscato

Sauvignon Blanc

Sancerre Rosé

Pinot Noir

Cabernet Blend

\$10

beer

draft & bottled

\$6