

HAPPY HOUR DRINK MENU

4PM-7PM

DOMESTIC BOTTLES...\$3.50
BUD LIGHT DRAFT BEER...\$4.00

CRAFT DRAFT BEERS...

STELLA...\$6 GOOSE...\$5 BRECKENRIDGE...\$6
SHOCK TOP...\$4 SMARTMOUTH...\$6
WELL DRINKS...\$5

WINES BY THE GLASS

HOUSE CABERNET SAUVIGNON...\$5
HOUSE PINOT NOIR...\$5
HOUSE CHARDONNY...\$5
HOUSE PINOT GRIGIO...\$5

CHOPS MIXED DRINKS

CHOPS COSMO...\$ 8
citrus vodka/ Cointreau/ lime/ cranberry juice

CHOPS SANGRIA...\$ 6

house-made red or white
fresh fruit/ simple syrup/ OJ

CHOPS CRUSHES...\$ 6

flavored vodka/ fresh juice/ simple syrup/ Sierra Mist/ crushed ice
orange/ lemonade/ blueberry

MARGARITA...\$ 8

traditional or berry
tequila/ house-made sour/ orange liqueur/ splash of OJ

Happy Hour Bar Menu

4PM-7PM

Ask about our Nightly
Happy Hour Specials

House - Made Potato Chips...3
with blue cheese

Lightly Fried Rappahannock River Oysters
lemon dill aioli...8

Blackened Steak Bites
horseradish cream...8

Disco Duck Fries
slow roasted duck / house fries / cheese curd...9

The Burger & Fries
bacon / cheddar / lettuce / tomato...13
Available at Happy Hour for \$ 8

Short Rib Tacos (3ea)
corn tortilla / pickled red onion / queso fresco...12
Available at Happy Hour for \$ 8

Tomato & Mozzarella Flatbread
mozzarella / marinated tomato / arugula..12
Available at Happy Hour for \$ 8

Please Alert Your Server To Any Food Allergies You May Have.
20% Gratuity Will Automatically Be Added To Parties of 5 or More.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician