

Delmonico's Happy Hour

SHRIMP COCKTAIL 3 FOR 6
COCKTAIL SAUCE

CHEESE PLATTER 8
CHEF'S ASSORTMENT OF THREE CHEESES

SPINACH-ARTICHOKE BAKE 8
PARMESAN & CREAM CHEESE,
CRISPY SEA SALT FLATBREAD

CHEF'S WHIM FLATBREAD 8
CHEF JOE'S DAILY CREATION

VEAL ARANCINI* 9
SHAVED PARMESAN, ARUGULA,
ROMESCO SAUCE

CHEDDAR BURGER* 12
APPLEWOOD BACON, LETTUCE, TOMATO,
BRIOCHE BUN, KETTLE CHIPS

WILD BOAR RAGOUT 14
CREAMY POLENTA, PECCORINO ROMANO

LITTLE CHRISTY* 17
4 OZ. FILET, GULF SHRIMP, ASPARAGUS,
GARLIC MASHERS, BÉARNAISE

- HAPPY HOUR PRICING APPLIES TO DINE-IN ONLY -

GUESTS WITH KNOWN FOOD ALLERGIES SHOULD
ALERT THEIR SERVER PRIOR TO ORDERING.

*THERE IS AN INCREASED RISK OF
FOOD-BORNE ILLNESS WHEN CONSUMING
RAW OR UNDERCOOKED MEATS OR
SEAFOOD PRODUCTS.

COCKTAILS \$6

POMEGRANATE SMASH
THREE OLIVES VODKA, COINTREAU,
POMEGRANATE & PINEAPPLE JUICES,
SPLASH OF FRESH LIME

CLASSIC MARTINI
WHEATLEY VODKA,
SERVED UP OR ON THE ROCKS
WITH BLUE CHEESE STUFFED OLIVES

MOSCOW MULE
TITO'S, LIME, GINGER BEER

MANHATTAN
JIM BEAM BLACK

OLD FASHIONED
WATERSHED OLD FASHIONED, OVER ICE

\$5 Off  Whiskey Flight

PERONI ON DRAFT \$5

WINES \$7

SELECTION OF RED OR WHITE

WINES \$9

SAUVIGNON BLANC, Whitehaven
NEW ZEALAND

PROSECCO, La Marca
VENETO, ITALY

RED BLEND, Flat Top Hills
CALIFORNIA

CABERNET SAUVIGNON, 59 Prime
BORDEAUX