

Happy Hour

Monday – Friday
4pm-7pm

Happy Hour Featuring:

\$5

Duo of Angus Beef Slider With choice of Cheddar
or Blue Cheese

HOT WINGS -- Half Dozen

Crispy Asparagus
With Dipping Sauce

Hummus
Pita Crisps & Veggies

House Fried Potato Chips
Herb Aioli & a Lemon-Artichoke Dip

Duo of Parmesan Chicken Slider
Brioche Bun, Green Goddess Drizzle

Happy Hour Drinks

House Wine \$4
Bottled Domestic Beer \$4

Special Premium Drinks

\$6

Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Tequila
Bourbon

Try Our Signature House Drink

\$7

Ria Green

Midori, Vodka, Fresh Kiwi, Sugar

Blueberry Smash

Bacardi Limon, Fresh Mint and

Blueberries, Served Over Ice

*Consuming raw or undercooked meat, poultry, seafood,
Shellfish and eggs may increase your risk of food borne illness.*

20 % Gratuity Will Be Added For Parties of 6 Or More

15ria Cocktail

\$9

French Fly

Ciroc Vodka, Chandon Champagne,
Lemon Juice and Splash of Grand Marnier
and Garnish with a Lemon Twist

Albino Cosmo

Kettle One Le Citron, Triple Sec, Fresh
Lime, and a Splash of White Cranberry
Juice, Served Up with Fresh Cranberries

The Avenue Mojito

Stoli Razberi, Blue Curacao, Sour Mix,
Splash of Sprite, Mint

Sangria

Medley of Rich Red Wine and Fresh
Seasonal Fruits, Served on the Rocks

Peartini

Grey Goose La Poire, Disaronno, Simple
Syrup, and a Squeeze of Fresh Lemon
Juice

Chocolate Martini

Kettle One, White Godiva, Dark Godiva,
and Crème DA Cocoa Dark

Flirtini

Absolut Vanilia, Cointreau, Pineapple, &
Cranberry Juice, with Champagne

Lemon Drop

Kettle One Le Citron, Triple Sec, Freshly
Squeezed Lemon Juice, with a Sugared
Rim

Ciroc Grape-tini

Ciroc Snap Frost Vodka, White Grape
juice and Garnish with fresh Grape

Temptation Island

Kettle One Vodka, Peach Schnapps,
Pineapple Juice, Splash of Raspberry
Liquor



Light Fare --- All Day Dining

Angus Burger*	10
Half a pound, Hand shaped Choice of sautéed onions, mushrooms, Swiss, Cheddar or Blue cheese. Hand Cut French Fries	
Grilled Chicken Panini	10
On a Ciabatta Roll Brie Cheese, Baby Arugula, Green Goddess, Drizzle. Hand Cut French Fries	
Triple Deck Club	14
Rottweiler's Shaved Ham and Smoked Turkey, Salami, Swiss, Applewood Smoked Bacon, & Mayonnaise	
Grilled Chicken Caesar Wrap	10
Chopped Romaine, Classic Caesar Dressing and Grilled Chicken. Hand Cut French Fries.	
Duck Salad	14
Red Wine Braised Duck on a bed of Hearty Greens with Applewood Smoked Bacon, Roasted Red Grapes and Port Vinaigrette	
Cobb Salad	11
Chopped Romaine and Watercress with Grilled Chicken Applewood Smoked Bacon, Avocado, Hardboiled Egg,	
"Cuppa" Soup & A Salad	7
Soup of the Day and a side of Baby Mixed Greens with Sherry Shallot Vinaigrette	
Crab Cake Sandwich	18
House Made Coleslaw tossed with Pecans & Hand Cut French Fries	
Crispy Eggplant & Mozzarella Stack	9
Three Tomato Marinara	
Grilled Flat Bread – choice of	10
* Scottish Salmon, Shaved Red Onion, Capers & Sour Cream	
* Caramelized Onions, Gorgonzola and Toasted Walnuts	
* Wild Mushrooms and Grayson Cheese	
American Cheese Sampler	12
3 Artisan Cheeses, Apricot compote	

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Social Food

"It is said that Sharing Makes It More Fun"

Shrimp Cocktail*	9
Gently Poached and Marinated Gulf Coast Shrimp (Wild Caught) with Bloody Mary Cocktail Sauce	
Fritto Misto	10
Squid, Seasonal Vegetables Trio of dipping sauces	
Barbeque Duck Quesadilla	9
Pickled Red Onions, Grilled Pineapple Salsa Shredded Monterey Jack Sour Cream,	
TRIO OF SLIDERS	10
Angus Burger*	
Sundried Tomato Jam & Pickled Red Onions	
Berbere Spiced Lamb*	
Carrot Chamoula Salad	
Hand Chopped Ahi Tuna*	
Wasabi Aoli	
HOT WINGS	
Half Dozen	7
One Dozen	9
With Blue Cheese Dressing	

BEEF SHORT RIB*	10
Truffle Mashed Potatoes, sautéed spinach	

DESSERTS

Dessert Sampler

\$6

Our Individual Samples of

Crème Brulee

Fruit Crisp

Molten Chocolate Cake

Nectarine Blueberry Crisp

Cinnamon ice cream

Chocolate Hazelnut Truffle Torte

Banana Cream Pie

Chocolate Crumb Crust Sesame Nougatine

Fudge Brownie Sundae

With vanilla ice cream, whip cream,
Chocolate sauce

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