



Monday—Friday 2:00 – 5:00 PM

Note: Happy Hour is only available at our AZ, FL, IA, MD, MI, MO, OH, VA, and WI locations.

WINE BY THE GLASS 9.50

Cooper's Hawk Lux & International
WINE BY THE GLASS 11.50

SANGRIA 9.50

Classic Red · White · Peach · Raspberry · Passion Fruit

WINE SPECIALITY DRINKS 8.50

CHAMPAGNE COCKTAIL

Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel

COOPER'S HAWK MIMOSA

Fresh-Squeezed Orange Juice, Sparkling Moscato

SELECT COCKTAILS 10.50

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime

DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar

AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice

APPETIZERS

DRUNKEN SHRIMP GFR

Bacon-Wrapped Shrimp,
Tequila Lime Butter Sauce,
Fresh Guacamole *17.00*

CHICKEN POTSTICKERS

Sweet and Spicy Mustard,
Ginger Soy Sauce *13.00*

HOUSE-MADE MEATBALLS

Rich Tomato Sauce, Burrata Dolce,
Basil, Extra Virgin Olive Oil,
Crostiti *14.00*

CRISPY

BRUSSELS SPROUTS

Cashews, Mint, Sweet Thai Chili,
Sesame-Sriracha Aioli *12.00*

CLASSIC TOMATO BRUSCHETTA

Burrata, Basil, Extra Virgin Olive Oil,
Balsamic Glaze *11.00*

OVER THE BORDER EGG ROLLS

House-Made with Southwest Chicken,
Corn, Black Beans, Cilantro, and Cheese;
Tomatillo Salsa, Cilantro Ranch, and
Cashew Dipping Sauces *16.00*

SOUP

CRAB, SHRIMP & LOBSTER BISQUE

Cup *7.00* | Bowl *9.00*

TORTILLA SOUP

Vegetarian Upon Request

Cup *5.00* | Bowl *7.00*

FLATBREAD

ROASTED VEGETABLE & GOAT CHEESE


Mozzarella, Roasted Grape Tomatoes,
Pesto, Basil, Balsamic Glaze *11.00*

ITALIAN SAUSAGE & WHIPPED BURRATA

Giardiniera, Pesto, Mozzarella,
Grated Parmesan *11.00*

CAPRESE

Ripe Tomato, Mozzarella, Red Onion,
Pesto, Basil, Balsamic Glaze *11.00*

 Vegetarian | **GFR** Upon request, these items can be modified to be gluten-free

Please inform your server of any allergy or dietary restrictions
as menu items can contain unlisted ingredients.

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.