

Wine O'Clock

Monday-Friday | 3-5:30pm

APPETIZERS

FOUR CHEESE TRUFFLE ARANCINI Ø Lemon-Basil Aioli, Parmesan 10.00

CRISPY BARBACOA QUESADILLA

Ancho Braised Short Rib, Caramelized Cheese Crust, Cilantro-Lime Crema, Cotija Cheese, Ancho Salsa 12.00

SHAVED PRIME SLIDERS*

Crispy Onions, Horseradish, Caramelized Onion Ranch, Au Jus *12.00*

SMOKED SALMON SPREAD* 🥸

Whipped Cream Cheese, Dill, Cucumber, Lemon, Toasted Crostini *10.00*

COOPER'S HAWK SMASHED SLIDERS

King's Hawaiian Pretzel Bun, Crispy Cheese Crust, Applewood Smoked Bacon, Caramelized Onion Dip, Shaved Pickle *12.00*

CRISPY TEMPURA SHRIMP

Asian Slaw, Sesame Chili Crunch Aioli 10.00

🕖 VEGETARIAN 🛛 🖉 GF MENU UPON REQUEST

*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.

COOPER'S HAWK

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WINE

International Selections, Available by the Glass 8.00

PROSECCO • Veneto, Italy

ABRILLANTE • Rueda, Spain

TEMPRANILLO • Rioja, Spain

SUPER TUSCAN • Tuscany, Italy

SHIRAZ • Barossa Valley, Australia

SANGRIA FLIGHT

Strawberry Fields, Papa Don't Peach, Raspberry Beret, Rum In Da Coconut *17.00*

COCKTAILS

8.00

BEE'S KNEES HIGHBALL

Beefeaters Gin, Honey Syrup, Lemon Juice, Soda

NIGHTJAR OLD FASHIONED

Jim Beam Bourbon, Nightjar, Bitters

COSMOPOLITAN

New Amsterdam Vodka, Triple Sec, Sour, Cranberry Juice

BLOOD ORANGE PINEAPPLE MARGARITA

Sauza Silver Tequila, Triple Sec, Lime Juice, Blood Orange Pineapple Bubbly Sangria