



LOCAL EATING HOUSE

HAPPY HOUR MENU

Served from 4 to 6 pm daily

Charcuterie Plate\$15

Two meats, two cheeses, house mustard, fig jam, pickled radish, sliced baguette, fruit & nuts

Polenta con Funghi\$6

Crispy herb polenta, mushroom ragout, pickled radish

Shrimp Pinchos.....\$ 8

Grilled shrimp skewers, lemon aioli

Mussels and Fries.....\$13

PEI Mussels steamed in lemon garlic butter, house made chorizo, with crisp hound fries

Mussels Mariniere.....\$12

Garlic, shallots, white wine, lemon juice, thyme, parsley butter

Thai Coconut Mussels.....\$12

Garlic, shallots, ginger, lemon juice, white wine, fish sauce, chopped cilantro

Roast baby beets.....\$7

Roasted baby golden beets, goat cheese, pickled red onion, fried capers, honey balsamic, micro greens

Deviled pickled eggs.....\$5

House pickled eggs, deviled old school style topped with sriracha powder, crispy bacon, micro greens

Hound Fried Pickles.....\$5

Our pickles sliced thick, beer battered and fried, Sriracha aioli

Chips & Guacamole.....\$ 8

Fried corn tortilla chips with fresh guacamole

BEERS

Princess Yum Yum Raspberry Kolsch.....\$5

Great Divide Denver Pale Ale.....\$4

Odell 90 Schilling.....\$5

Ska Modus Hoperendi IPA.....\$6

WINE

Rose

Dark Horse '16

Modesto, CA

\$5

Brancato IL Poggione '15

Montalcino, Italy

\$10

Mathilde Chapoutier

Cotes de Provence

\$12

Sparkling

La Marca Prosecco

La Marco, Italy

\$8

Chardonnay

Seven Falls '13

Columbia River, WA

\$8

Laguna

Russian River Valley, CA

\$11

Saintsbury '13

Napa Valley, CA

\$12

Sauvignon Blanc

Whitehaven '16

Marlborough, NZ

\$10

Oberon '16

Napa Valley, CA

\$11

Other Whites

Martin Codax '15 Albarino

Spain

\$9

Evolution #9 White Blend

Oregon

\$9

Banfi '16 Pinot Grigio

Tuscany, IT

\$12

Merlot/ Malbec

Newton / Merlot '13

Napa Valley, California

\$12

Ben Marco/ Malbec '13

Valle de Uco, Arg

\$12

Pinot Noir

Rainstorm '13

Oregon

\$9

J Vinyards and Winery

Sonoma CA

\$11

Cabernet Sauvignon

Chateau Souverain '14

California

\$7

Katherine Goldschmidt '14

Alexander Valley, Ca

\$12

Red Blends

CA Locations

Napa Valley, CA

\$9

Domaine des Romarins

Cotes du Rhone, FR

\$9

Pessimist / Red Blend '14

Paso Robles, CA

\$12

Conn Creek Herrick / Red Blend '13

Napa Valley, CA

\$13

\$6 COCKTAILS

Old Fashion

Bacardi Mojito

Tito's All American Mule

Mark's Margarita

Don't see anything you like? Well liquors are also \$2 off!

*These items may be served raw or under cooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.