



\$7 WINES

six ounce pour, nine ounce pours for 1.5x price

Chef Geoff's Cava

Chef Geoff's Verdejo

CG Daily Chardonnay

CG Daily Cabernet

SNACKS

Caesar Frites 5⁹⁵

Bacon Nachos 9⁹⁵

Falafel 8⁹⁵

White Truffle Parmesan Popcorn 5⁹⁵

Guacamole & Plantain Chips 8⁹⁵

Honey Sriracha Cauliflower 8⁹⁵

Hummus & Housemade Pita 9⁹⁵

Bacon Brussels Sprouts 8⁹⁵

Buttermilk Fried Wings 9⁹⁵

Sweet Potato Fries 4⁹⁵

House Frites 4⁹⁵

\$4 TACO

Baja Fish Taco

battered cod, crema, shredded cabbage, cotija cheese, avocado

order as many as you want, \$4 each

"THE BEST HAPPY HOUR IN TYSONS"

Wednesday thru Sunday 3pm-7pm
All Day Monday & Tuesday until 9pm!

\$7⁵⁰ COCKTAILS

Peachy Keen Sangria

white wine, apricot brandy, peach schnapps, peach bitters,
peach nectar, orange juice

Cucumber Basil Mule

vodka, cucumber, basil, lemon juice, simple syrup, ginger beer

DRAFT BEERS

SUPERMUGS 9⁹⁵ \$1 OFF ALL PINTS

Shiner Bock

Bell's Seasonal

Starr Hill Seasonal

Mustang Sally Amber Lager

Founders Oatmeal Stout

Chef Geoff's Starr IPA

Port City Optimal Wit

Yuengling Lager

Miller Lite

DBB Black Lager

Atlas District Common

Blue Mountain Full Nelson

Shock Top Belgian White

Mama's Little Yella Pils

Uinta Hop Nosh IPA

Bold Rock Cider

Hofbrau Hefe Weizen

Modelo Especial

MYSTERY SUPERMUG \$8 MYSTERY PINT \$5

PBR 16 OZ CANS \$3⁹⁵ HIGHBALL COCKTAILS \$5⁹⁵

\$5 DESSERT

Turtle Brownie Sundae

vanilla bean ice cream, dark chocolate brownie, toasted pecans,
caramel, hot fudge, whipped cream, amarena cherries



PIZZA PIES

\$4 OFF ALL PIZZAS

Hawaiian

gouda, pineapple, country ham, bacon, jalapeño, scallion

Thick Cut Pepperoni

provolone, tomato sauce, parmesan

Sausage & Peppers

mozzarella, hot cherry peppers, roasted red peppers

Spicy Shrimp

lemon ricotta, pesto, roasted tomatoes, spinach, chili flakes

Asparagus

lemon ricotta, béchamel, country ham, red onion

Wild Mushroom

talleggio, fontina, truffle pecorino, thyme

Straight Up

mozzarella, tomato sauce, basil, evoo

HALF PRICE BURGERS

served with house frites or balsamic greens
substitute a gluten free bun for \$3

Chef Geoff Burger *

cheddar, bacon, lettuce, tomato, red onion

Black Bean Burger

pepper jack, fried jalapeño, guacamole

Turkey Burger

cheddar, turkey bacon, avocado, tomato, dijonaise

Salmon Burger

arugula, tomato, bacon, arugula aioli

\$11 MEATLOAF MADNESS

Open Faced Veal Meatloaf

housemade mozzarella, tomato sauce,
grilled ciabatta, mixed greens

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.