

HAPPY HOUR IN THE PUB



Enjoy these specialty priced wine, beer and food offerings

Tuesday Thru Friday from 3 to 6p.m.

\$5 WINE

Salmon Creek - Cabernet, Merlot,

Pinot Grigio or Chardonnay

Moscato

\$3.5 Draft or Bottle Beer

Draft — Miller Light or Sam Adams

Bottle — Budweiser

\$12 GLASS OF WINE + FLATBREAD

TOMATO BASIL — marinara sauce, mozzarella, romano, sliced tomatoes, and basil and balsamic glaze.

PEPPERONI — mozzarella and Romono with marinara.

Florentine— sliced mushroom, balsamic, onion, tomato. Creamy spinach dip sauce.

BBQ CHICKEN - BACON — mozzarella, onions, tomato, garlic, banana peppers and bacon with honey Dijon and alfredo.

SAUTEED VEGETABLE- basalmic glaze, sauteed peppers, onions, carrots broccoli, cucumber, mushroom, grape tomato, garlic and olive oil base.

TO SHARE

TOMATO BRUSHETTA \$6
tomato, red onion, garlic and basil tossed with olive oil. Served on Italian toasted Baguette with Mozzarella and Parmesan cheese, drizzled with Balsamic glaze.

BRUSSEL SPROUTS \$6
Deep fried and served with a balsamic glaze with just a touch of Parmesan cheese.

SPINACH ARTICHOKE DIP \$6
Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with pita bread.

THE "CAPRESE" AT BRICK STREET \$6
Mozzarella sliced and placed between tomatoes, basil, pesto and Parmesan cheese glazed with balsamic, served with grilled baguette.

ITALIAN MEATBALLS \$7
Italian red sauce then baked with Parmesan cheese, with grilled crostini

TERIYAKI BEEF SKEWERS \$12
chargrilled beef with onions and peppers with a teriyaki glaze.

THE PUB AT BRICK STREET YOUR MEETING PLACE
FOR FRIENDS, CONVERSATION & COCKTAILS

HAPPY HOUR IN THE PUB



Enjoy these specialty priced wine, beer and food offerings

Tuesday Thru Friday from 3 to 6p.m.

\$5 WINE

Salmon Creek - Cabernet, Merlot,

Pinot Grigio or Chardonnay

Moscato

\$3.5 Draft or Bottle Beer

Draft — Miller Light or Sam Adams

Bottle — Budweiser

\$12 GLASS OF WINE + FLATBREAD

TOMATO BASIL — marinara sauce, mozzarella, romano, sliced tomatoes, and basil and balsamic glaze.

PEPPERONI — mozzarella and Romono with marinara.

Florentine— sliced mushroom, balsamic, onion, tomato. Creamy spinach dip sauce.

BBQ CHICKEN - BACON — mozzarella, onions, tomato, garlic, banana peppers and bacon with honey Dijon and alfredo.

SAUTEED VEGETABLE- basalmic glaze, sauteed peppers, onions, carrots broccoli, cucumber, mushroom, grape tomato, garlic and olive oil base.

TO SHARE

TOMATO BRUSHETTA \$6
tomato, red onion, garlic and basil tossed with olive oil. Served on Italian toasted Baguette with Mozzarella and Parmesan cheese, drizzled with Balsamic glaze.

BRUSSEL SPROUTS \$6
Deep fried and served with a balsamic glaze with just a touch of Parmesan cheese.

SPINACH ARTICHOKE DIP \$6
Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with pita bread.

THE "CAPRESE" AT BRICK STREET \$6
Mozzarella sliced and placed between tomatoes, basil, pesto and Parmesan cheese glazed with balsamic, served with grilled baguette.

ITALIAN MEATBALLS \$7
Italian red sauce then baked with Parmesan cheese, with grilled crostini

TERIYAKI BEEF SKEWERS \$12
chargrilled beef with onions and peppers with a teriyaki glaze.

THE PUB AT BRICK STREET YOUR MEETING PLACE
FOR FRIENDS, CONVERSATION & COCKTAILS