

Happy Hour

SMALL PLATES MENU

DAILY 3PM TO 5PM



Center Square Tavern Jumbo Wings

1.50 EA

(GF) Traditional or Boneless
Served with Blue Cheese Dressing

-IPA Buffalo - Too Hot

-(GF) Hot & Honey - (GF) Apple BBQ

-(GF) Dry Rubbed - (GF) Garlic & Ginger

-(GF)Greek Style (Lemon Vinaigrette-Feta- Kalamata Olives- Sundried Tomato- Red Onion)

NEW Southwest Short Rib Eggroll	3.50 ea
Braised & Pulled, mixed with Apple BBQ sauce & Poblano Salsa for a little Kick. Deep Fried & served with Kelley's Southwest Sauce	
NEW Personal Skillet Corn Bread	6
Housemade Skillet Corn Bread, Hot out of the Oven - Served with Salted Honey Butter	
NEW GF CST Skillet Short Rib Poutine Fries	10
House Made French Fries & Cheese Curd, Served in a Skillet, Seasonings & Demi Glaze	
NEW Crab Mac & Cheese Skillet	12
Creamy Cheese Blend with Lump Crab, Crunchy Bread Crumb & Herb Topping	
NEW GF Roasted Brussel Sprouts	8
Served Hot out of the oven tossed in a Raspberry/Sherry Vinaigrette with Pancetta	
NEW CST Pork Belly	8
4oz Thick Cut, House Cured Pork Belly served Crispy with Apple BBQ and Crispy Fried Onions over Polenta	
NEW Eggplant & Caprese	7
Lightly Breaded & Fried with Tomato Sauce, Wilted Spinach & Fresh Mozzarella served with Tomato Jam	
NEW GF Chips & Queso	7
Tavern Favorite - Creamy Cheese Sauce Blend, topped with Poblano Pepper Salsa, served with warm Blue Corn Tortilla Chips	
NEW GF Spice Dusted Filet Tips	8
3oz Seared Filet Tips, Chili & Coffee Spice Rub, Braised Onions & Mushrooms	
Tuna Tartar	10
Sushi Grade Tuna- Sesame Crunch, Cucumber, Avocado, Cilantro, Ginger & Garlic Soy, Spicy Mayo, Garnished with Scallions, Pressed Pita Bread	
GF Littleneck Clams (6)	7
Served with Crustini Bread ~ Choice of Red - White - Diablo	
GF Spinach & Artichoke Dip	8
Artichoke Hearts, Creamed Spinach, Blend of Cheeses, Bread Crumbs Blue Corn Tortilla Chips	
Fried Pickle Haystack	6
Thinly Sliced Pickles, Flash Fried Crispy, Southwest Sauce	
GF Blackened Shrimp	1.50 ea
Blackened Shrimp, Avocado Aioli, Poblano Salsa	
GF Bacon Wrapped Shrimp	\$1.75 ea
Shrimp Wrapped in Applewood Smoked Bacon, Apple BBQ	

Happy Hour

SIGNATURE HANDCRAFTED COCKTAILS

Drink of the Week 7

Ask Your Server about our Handcrafted "Drink of The Week"

NEW Kentucky Buck 7

Makers Mark Bourbon , Strawberries Citrus, Bitters, Ginger Beer

NEW Melted Witch Martini 7

Vodka, Blue Curacao, OJ, Pineapple Juice, Halloween Sugar Rim, Twizzler Broom Stick

CST Lemon Basil Martini 7

Tito's Vodka, Muddled Basil, Lemon Juice, St Germain

NEW Apple Cran Mule 7

Vodka, Cranberry Juice, Apple Juice, Ginger Beer, Apple Garnish

Center Square Margarita 7

Bribon Tequila, Fresh Lime Juice, Triple Sec, Agave, Orange Juice

~ Add \$2 Strawberry - Raspberry - Blueberry - Apple Cider

Rum Punch 7

Captain Morgan, Bacardi, Malibu, Pineapple, Orange Juice, Grenadine

NEW Caramel Appletini 7

Vodka, Apple Pucker, Buttershots, Apple Juice, Caramel Cinnamon Sugar Rim

NEW Pumpkin Pie Martini 7

Southern Tier Pumking, Rumchatta, Cream, Cinnamon Sugar Rim, Nutmeg Sprinkle

WINE BY THE GLASS

Crane Lake - Merlot - Sauvignon Blanc 5.50

Coastal Vines - Cabernet - Chardonnay - Pino Grigio - White Zinfandel 5.50

HAPPY HOUR DRAFT & BOTTLES

Draft Beer of the Week 5.50

Ask Your Server For Selected Draft

Miller Lite 3.50

American Light Lager (4.2% ABV, 16 oz) Milwaukee, WI

Yeungling 3.50

American Amber Lager (4.5% ABV, 16 oz) Pottstown, PA

Guinness 5.50

Irish Dry Stout(4.2% ABV, 16oz)Dublin, IRE

Budweiser 3.50

American Lager (5% ABV, 12 oz) St. Louis, MO

Coors Light 3.50

American Lager (4.2%, 16oz) Golden, CO

Corona Premier / 3.50

Corona Extra
Mexican Lager (4.0 % ABV, 12 oz) Nava, Mexico