



HAPPY HOUR MENU

Monday - Friday 3pm - 6pm
Saturday & Sunday 2pm - 5pm

GRILLED PEAR SALAD - 8

seasoned grilled pears | spiced pecans |
arcadian field greens | crumbled bleu cheese |
raspberry vinaigrette
~add grilled chicken breast \$7, jumbo shrimp
\$9, grilled salmon \$15, bistro filet \$15~

FRIED CALAMARI - 13

calamari steak | breaded & fried | cocktail
sauce | buttermilk ranch

COCONUT SHRIMP - 14

tempura batter | coconut | sweet & spicy
chili mango salsa

CRISPY FISH SLIDER - 4.50

panko crusted petrale sole | ranch
coleslaw | tartar sauce

ZEPHYR BURGER - 13

pretzel bun | 1000 island dressing |
lettuce | tomato | pickle | french fries
~add cheese or bacon \$2 ea | substitute
plant-based Beyond patty - \$3~

*CAESAR SALAD - 8

romaine | house-made caesar dressing | grana
padano cheese | croutons
~add grilled chicken breast \$7, jumbo shrimp
\$9, grilled salmon \$15, bistro filet \$15~

BURRATA & BRUSCHETTA (V) - 14

drizzle of olive oil & balsamic vinegar |
crostini

FRIED CHICKEN STRIPS - 13

dipped in buttermilk | dredged in our "mystic"
seasoned flour | honey mustard sauce | ranch
dressing

*BURGER SLIDER - 4.50

cheddar cheese | 1000 island dressing

CRISPY CHICKEN SANDWICH - 15

chicken breast | brioche bun | chef's secret
sauce | pickles | lettuce | tomatoes | french fries
~also available with grilled chicken breast |
add cheese - \$2~

SPARKLING

JP CHENET ROSE
JP CHENET BLANC DE BLANC

BY THE GLASS - 7
BY THE BOTTLE - 24

RED

CONUNDRUM RED BLEND
MURPHY GOODE CABERNET SAUVIGNON

WHITE

DECOY CHARDONNAY
MURPHY GOODE
SAUVIGNON BLANC

SELECT DRAFT BEER - \$5.50 | WELL BRANDS - \$7.50
SIGNATURE COCKTAILS & ADULT LIBATIONS - \$8.50
CRAFT COCKTAILS NOT INCLUDED WITH HAPPY HOUR

Each guest must purchase a beverage to receive happy hour pricing.

Happy Hour purchases are not available to go

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

V- Vegetarian