



## Happy Hour

**\$5 @ 5 menu\***

*(available M-F, 5 p.m. – 6:30 p.m.)*

### PLATES

P.E.I. Mussels in spicy sausage, tomato, and fennel broth.

Buffalo Shrimp with blue-cheese dressing.

Pulled Pork Mini-Sandwich with Cajun mayo, lettuce and tomato.

Killer Crabcake (one) with Creole remoulade and lettuce chiffonade. \$6

Hand-Cut Yukon Fries with dipping mayos.

Grilled Baby Brie, with crostini, pears, candied walnuts, and pear vinaigrette.

Groveswood's Chilled Signature Sesame Noodles.

Fried Cheese Ravioli, housemade marinara.

Tuna Bites. Sushi grade tuna crusted with sesame seeds and seared rare. Served with mango relish, wasabi aioli, and sweet soy drizzle. \$7.50

Small Tiramisu the Tuscan trifle, glorious, light and fluffy .

### GLASSES

Stump Jump Shiraz '08 (Australia)

Sediento Malbec/Bonarda '09  
(Mendoza, Argentina)

White Zinfandel (California)

Ravenswood Vintner's Blend  
Chardonnay '07 (California)

High Def Riesling '09 (Germany)

Rayun Sauvignon Blanc '09  
(Rapel Valley, Chile)

### COCKTAILS & PINTS

Luksusowa Martini/Dirty Martini

Luksusowa Cosmopolitan/Pomegralitan

Margarita

Pilsner Urquell \$3

Lambic \$4.50

*\*each item \$5, except where noted*