



GROVEWOOD

TAVERN & WINE BAR

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.
- Hand-Cut Yukon Fries with dipping mayos.
- Meatloaf Mini-Sandwich, with roasted shallot confit. \$6
- 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
- Lamb Riblets with spicy plum glaze and crispy onion straws.

GLASSES

- Red Rock Merlot '07 (California)
- Sediento Malbec/Bonarda '09 (Mendoza, Argentina)
- White Zinfandel (California)
- Ravenswood Vintner's Blend Chardonnay '07 (California)
- Chalet Debonné Pinot Gris '07 (Ohio)

COCKTAILS & PINTS

- Luksusowa Martini
- Luksusowa Cosmopolitan
- Margarita
- Pomegranate Negroni
- Pilsner Urquell \$3
- Guinness \$3

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