



# GROVEWOOD

TAVERN & WINE BAR

## Happy Hour

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

*(available M-F, 5 p.m.— 6:30 p.m.)*

### PLATES

Housemade Bread with roasted garlic/balsamic dipping oil. \$2

Grilled Pita Flatbread with arugula pesto, fried egg and parmesan curls.

Shortrib Sliders (2). Boneless, *Certified Angus Beef*<sup>®</sup> short rib slow-braised and served with lettuce, tomato and herbed mayo on slider rolls. \$6.50

Mediterranean Mussels. Fresh P.E.I. mussels steamed with fennel, tomato, chorizo and white wine. \$6.50

Mini Cheese Plate. One artisanal cheese, served with seasonal fruit, toasted nuts and crostini.

Crabcake Po-Boy. A crunchy crabcake on slider with lettuce, tomato and Creole remoulade. \$6

Empanada of the Day. We vary the filling of our hand-made version of this stuffed, savory pastry of Spanish origins. Ask your server for details!

Hand-Cut Yukon Fries with two dipping mayos—herbed & Cajun.

Groveswood's Chilled Signature Sesame Noodles. \$4

### GLASSES

Stump Jump Shiraz (Australia)

Sediento Malbec/Bonarda  
(Mendoza, Argentina)

White Zinfandel (California)

Ravenswood Vintner's Blend  
Chardonnay (California)

High Def Riesling (Germany)

Rayun Sauvignon Blanc  
(Rapel Valley, Chile)

### COCKTAILS & PINTS

Luksusowa Martini/Dirty Martini

Luksusowa Cosmopolitan/Pomegralitan

Margarita

Manhattan

Draft Beer \$1 off!

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