



HAPPY HOUR

MONDAY-FRIDAY 4-6 PM

BITES

Empanadas (V)

housemade w/ Beyond chorizo, mozzarella,
green tomatillo salsa, avocado mousse
\$8

Taste Mini

2oz tri blend patty, sharp cheddar
grilled onion, tomato, pickle
brioche bun
\$6 or 2 for \$10
add bacon \$1 per mini

Avenue Mini

beer battered chicken breast
Havarti, pickled cabbage, spicy mayo
brioche bun
\$6 or 2 for \$10
add bacon \$1 per mini

French Fries

hand cut French fried russets
\$4
sweet potato fries
\$4
hand cut truffle fries
parmesan, roasted garlic aioli, truffle oil
\$6

Deviled Eggs

candied bacon, chow chow, chives
\$6

Firecracker Shrimp

Atlantic white shrimp, light tempura
sweet chili sriracha aioli, scallions
\$12



BITES

Wings

your choice of:
korean bbq, buffalo, mango habanero, bbq
\$8

Grilled Jalapeño Dip

fire roasted jalapeños, artisanal
cheeses, pico de gallo, pita
\$9

PEI Mussels

black mussels, garlic, serrano, cilantro,
white wine, butter, sourdough
\$9

DRINKS

Modelo or Guinness.....\$5

House Red or White.....\$6

Sommelier's Selection.....\$9
changes daily, ask your server!

Kurvball BBQ Whiskey Lemonade...\$5

Highball.....\$7
your choice vodka, tequila or whiskey

House Old Fashioned.....\$9

Ten To One Daiquiri.....\$9



HAPPY HOUR

MONDAY-FRIDAY 4-6 PM

BITES

Empanadas (V)

housemade w/ Beyond chorizo, mozzarella,
green tomatillo salsa, avocado mousse
\$8

Taste Mini

2oz tri blend patty, sharp cheddar
grilled onion, tomato, pickle
brioche bun
\$6 or 2 for \$10
add bacon \$1 per mini

Avenue Mini

beer battered chicken breast
Havarti, pickled cabbage, spicy mayo
brioche bun
\$6 or 2 for \$10
add bacon \$1 per mini

French Fries

hand cut French fried russets
\$4
sweet potato fries
\$4
hand cut truffle fries
parmesan, roasted garlic aioli, truffle oil
\$6

Deviled Eggs

candied bacon, chow chow, chives
\$6

Firecracker Shrimp

Atlantic white shrimp, light tempura
sweet chili sriracha aioli, scallions
\$12



BITES

Wings

your choice of:
korean bbq, buffalo, mango habanero, bbq
\$8

Grilled Jalapeño Dip

fire roasted jalapeños, artisanal
cheeses, pico de gallo, pita
\$9

PEI Mussels

black mussels, garlic, serrano, cilantro,
white wine, butter, sourdough
\$9

DRINKS

Modelo or Guinness.....\$5

House Red or White.....\$6

Sommelier's Selection.....\$9
changes daily, ask your server!

Kurvball BBQ Whiskey Lemonade...\$5

Highball.....\$7
your choice vodka, tequila or whiskey

House Old Fashioned.....\$9

Ten To One Daiquiri.....\$9