

# PRIME TIME

---

HAPPY HOUR  
MON-FRI 4:30-6PM

## BITES

REGULAR/PRIME TIME

Golden Fried Calamari

LAWRY'S REMOULADE 17/14

Shrimp, Corn & Jalapeño Fritters

LAWRY'S REMOULADE 15/12

Cheesy Onion Fondue

GRUYÈRE, SHERRY WINE,  
SOURDOUGH TOAST 12/9

Prime Rib Chili

SLOW-COOKED 11/9

Lawry's Burger\*

1/2 LB CERTIFIED ANGUS BEEF\*, VINTAGE  
SAUCE, NEW SCHOOL AMERICAN CHEESE,  
SHREDDED LETTUCE, BRIOCHE BUN 23

Petite Prime Rib Tacos

GREEN ONIONS, RADISHES,  
TRIO OF SALSAS 17

## WINE

BY THE GLASS

Brut Cava, Poema

SPAIN 13

Select Chardonnay, Cabernet Sauvignon,  
Other White, Other Red 10

## BOTTLED BEERS

5 EACH

Budweiser, Bud Light, Coors Light,  
Corona, Heineken, Blue Moon

## DAILY SPECIALTY COCKTAIL

8 EACH

Featuring Wheatley Vodka, Buffalo Trace  
Bourbon or Corazón Blanco Tequila

---

WE SERVE THE VERY BEST: CERTIFIED ANGUS BEEF® BRAND

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness

# BEERS

## DRAFT

16OZ / 22OZ

Tenaya Creek Nut Brown Ale 9/12.5

LIGHT BROWN, MALTY,  
DARK ROASTED NUT FLAVOR

Stella Artois 9/12.5

CLASSIC BELGIAN LAGER

Samuel Adams 9/12.5

SEASONAL DRAFT

Guinness Draught 9/12.5

IRISH DRY STOUT

Tenaya Creek 702 10/14

PALE ALE, LOCALLY BREWED  
WITH CITRUS AND PINEY HOPS

Firestone Union Jack IPA 10/14

DOUBLE DRY-HOPPING CREATES  
BOLD CITRUS FLAVORS CONTRASTED  
BY PALE MALT SWEETNESS

## BOTTLED

Buckler 6

NON-ALCOHOLIC PALE LAGER

Budweiser | Bud Light 6.5

Coors Light 6.5

Corona 7.5

Amstel Light 7.5

LIGHT LAGER

Heineken 7.5

HOLLAND LAGER

Newcastle Brown Ale 8

ENGLISH ALE

Blue Moon 8

BELGIAN WHITE

805 Blonde Ale 8

Ballast Point Sculpin IPA 10

Weihenstephaner Hefeweissbier 10

Chimay Première Trappist Ale 15

FIRST BREWED IN 1862 BY TRAPPIST MONKS  
AT NOTRE-DAME DE SCOURMONT ABBEY

Lindeman's Framboise Lambic 20

## HARD CIDER

Angry Orchard Crisp Apple 7.5