



Happy Hour

SERVED EVERYDAY FROM 3:30PM- 5:30PM
AT THE BAR AND FRONT PATIO

CHIPS SALSA GUACAMOLE – 9

CHARRED SHISHITO PEPPERS – 9
GF on request / Vegan on request

ONION RINGS – 8
prickly pear ketchup

MS. EMILY'S FLAKY WARM CROISSANTS
orange marmalade, whipped citrus butter

SHRIMP CEVICHE – 21 **GF**
avocado, red & green chilis, cilantro, cucumber, spanish onions,
fresh citrus juice, crispy corn tortillas

CREEKSIDE WING BAR – 18
choose sauce- sweet bbq | 'naked' extra crispy salt & pepper |
sweet thai chili | traditional buffalo | mango habanero



PIGGY WINGS – SMALL 11 / LARGE 18
low and slow pork (front shanks) in bbq with jalapeño slaw

AHI TUNA TARTAR NACHOS – 19
dish served cold- crispy spiced wonton chips, ahi tuna tartar,
fresh ginger, mango, shallots, green onion, ponzu, sesame,
avocado, red chili creme, charred fresh jalapeño
NO SUBSTITUTIONS- EXTRA WONTON CHIPS 2

***LAMB CHOP LOLLI POPS (5)** – 27
korean style bbq with spicy mint dipping sauce, asian slaw

FIG & BLEU CHEESE BRUSCHETTA – 12
prosciutto, figs, cambozola cheese, red onion, aged balsamic,
fresh herbs

BAJA SHRIMP TACOS – 2 FOR 10 / 3 FOR 15
sautéed cajun spice shrimp with all the goodies, plus jalapeño,
avocado, & lime

MARYLAND BLUE CRAB CAKE – 24
tasty aoili duo, organic garden greens tossed in a citrus
vinaigrette

TRUFFLE POTATO CHIPS – 8
ranch dressing

CHICKEN & JALAPEÑO FLATBREAD – 15
thin crust flatbread with diced chicken, cheese, red onion, basil
pesto, crème fraîche, avocado & buffalo sauce