

# HAPPY HOUR SMALL PLATES

(AVAILABLE FROM 3-5:30PM)

\$10.00

## Flash Fried Brussels Sprouts

Bacon, Walnuts, Maple Syrup, Sherry Vinegar, Parmesan

## Pizza Bianco

Flat Bread Pizza with Roasted Garlic Oil, Shallot, Garlic, Herbs, Red Pepper Flakes and Cave-Aged Gruyere, with Dressed Greens

## HarborView Bistro Wedge

Iceberg Lettuce, Bacon, Cherry Tomatoes, Pt. Reyes Blue Cheese Dressing

## Cajun Meatloaf Sliders

Caramelized Onions, Melted Mozzarella

## Daily Deviled Eggs

With Dressed Greens

## Barbecued Baby Back Ribslets

With House-Made BBQ Sauce

## HarborView Bistro Fries

House-Made Kennebec Potato Fries with Garlic, Bacon, Parmesan Cheese

## Soup of The Day



# HAPPY HOUR LIBATIONS

(AVAILABLE FROM 2-5:30PM)

## House Wines 8

Rodney Strong, Up Shot Red Blend, 2018, Sonoma County  
Husch, Sauvignon Blanc, 2020, Anderson Valley

## Draught Beers 5

Blind Pig, India Pale Ale, Russian River Brewing Company  
Poleeko Gold Pale Ale, Anderson Valley Brewing Company  
Old Rasputin, Stout, North Coast Brewing Company  
Scrimshaw, Pilsner, North Coast Brewing Company

## Specialty Happy Hour Cocktails \$10.00

### Tequila Grenade

Tequila Blanco, House Pomegranate Grenadine, Fresh Lime Juice, Fresh Orange Juice (non-alcoholic available)

### Violet Eyes

Vodka, Huckleberry Liqueur, Orange, House Simple Syrup

### Havana Highball

Cinnamon Infused White Rum, Fresh Mint, Cranberry, Pineapple, Fresh Lime, Champagne Brut (non-alcoholic available)

### Sunday's Best

A Noyo Harbor Inn classic. House Champagne, Luksusowa Polish Potato Vodka, Tempus Fugit Crème de Violette, St. Germaine Elderflower Liqueur, Fresh Lemon Juice