

Happy Hour on the Hill

Monday thru Saturday- 4:00 to Sunset

All Well Drinks 7.50

Salmon Creek Wines by the Glass 7.50

Summit House Specialty Cocktails 12.00

Tito's Mule

Tito's Vodka/ginger beer/agave nectar/fresh lime squeeze.

The Burning Chair Manhattan

Burning Chair bourbon/Falernum/vermouth/bitters/shaken and served up.

Summit House Margarita

Tres Generations tequila/fresh lime juice/agave nectar/Cointreau/ shaken and served over ice.

Rosemary Ginger Old Fashion

Templeton Rye/Ginger liqueur/house made rosemary syrup/ Peychaud bitters.

Lavender Lemon Drop

Ketel One Citron vodka/Lavendar syrup/fresh lemon juice.

Pear Bliss

Grey Goose Pear vodka/St. Germain liqueur/house made sweet & sour/club soda.

Bottle Beers 7.50

Stella Artois

Corona

Space Dust IPA, Elysian

Coors Light

Sculpin IPA

Buckler NA

Bottle Sodas, Water 3.95

Coke Original

Diet Coke

Sprite

IBC Root Beer

Perrier

San Benedetto Artesian Water

HHoH MENU (our complete dinner curbside menu is also available)

Prawn Cocktail 17.

Chesapeake Bay Style Crab Cakes and Fries 19.

Artisanal Cheese and Meat Assortment 17.

Cowgirl Creamery "Mount Tam"/Cypress Grove "Midnight Moon"/Beecher's Flagship cheddar/Busseto prosciutto/Hobbs red wine cured salame.

Prime Rib "Dip" Sandwich 26.

Onion straws/whipped cream horseradish sauce/au jus/toasted french roll/shoe string french fries.

Flagship Bacon Burger* 22.

10 oz. ground prime ribs of beef/ Beecher's Flagship cheddar/apple wood smoked bacon/Hellman's mayonaise/french fries.

Our Famous Creamed Corn au Gratin (12 oz) 7.50

Chef Tim's Truffle Fries 13.

SWEETS

Caramel Whiskey Bread Pudding 13.

J. M. Rosen's New York Cheesecake 13.

Three Chocolate Torte 12.

* - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Bottle Wines

CABERNET SAUVIGNON AND BLENDS

Salmon Creek, California	28.
Coppola Diamond Collection, Sonoma	44.
Rodney Strong Estate, Alexander Valley	57.
Cain "NV15", Napa Valley	65.
Grgich Hills Estate, Napa Valley	78.

RHONE-STYLE RED

Orin Swift "Abstract", California	64.
Michael David, "Petite Petit", Lodi	45.

PINOT NOIR

Salmon Creek, California	28.
Decoy, Sonoma County	50.
Foxen, Santa Maria	63.

MERLOT

Salmon Creek, California	28.
Duckhorn, Napa Valley	67.

CHARDONNAY

Salmon Creek, California	28.
J. Lohr "Riverstone", Arroyo Seco	40.
Raeburn, Russian River	52.
La Crema, Sonoma County	54.
Rombauer Vineyards, Carneros	68.

SAUVIGNON BLANC

Echo Bay, New Zealand	40.
Justin, Paso Robles	48.

WHITE VARIETALS

<i>Riesling</i> , Fess Parker, Santa Barbara	40.
<i>Pinot Gris</i> , Ponzi, Willamette Valley	46.
<i>Moscato</i> , Mirassou, California	40.

SPARKLING (187ml)

Valdo Prosecco Brut	13.
Le Grand Courtage, Blanc de Blancs	15.
Mumm, Cuvee M	19.