

# CÔSTE

ISLAND CUISINE

## HAPPY HOUR

SERVED DAILY 4PM-6PM  
BAR AND TERRACE ONLY

### MARTINIS

<b>LEMON DROP</b>	vodka / triple sec / lemon juice / simple syrup	6
<b>COSMO</b>	vodka / triple sec / lime juice / cranberry juice	6
<b>CHOCOLATE</b>	vanilla vodka / crème de cocoa / irish cream / half & half	6

### DRINK SPECIALS

#### \$5 PREMIUM WELLS & A MIXER

- **TITOS** vodka
- **BACARDI** rum
- **CAPTAIN MORGAN** rum
- **JIM BEAM** bourbon
- **JACK DANIELS** whiskey
- **JOSE CUERVO** tequila
- **BEEFEATERS** gin

#### \$5 HOUSE WINE

#### \$4 16<sup>0Z</sup> CRAFT DRAFTS

#### \$3 16<sup>0Z</sup> DOMESTIC DRAFTS

Must be 21 years of age to purchase and/or consume alcoholic beverages.  
Please drink responsibly.



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## 1/2 OFF APPETIZERS

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<b>MONGOLIAN SHRIMP</b>	pan seared local shrimp / sweet & spicy glaze / scallions	<del>6</del> 1/2
<b>CRISPY BRUSSELS SPROUTS</b>	pancetta / shaved parmesan / sherry vinaigrette	<del>4.50</del> 9
<b>MUSSELS</b>	white wine / lemongrass / cremini mushrooms / garlic / crostini	<del>6</del> 1/2
<b>CONFIT CHICKEN WINGS</b>	honey sriracha glaze / sesame seeds / blue cheese / celery	<del>7</del> 1/4
<b>PORK BELLY* POUTINE</b>	cured pork / kennebec fries / cheese curd / pork gravy / sunny side egg	<del>5</del> 1/0
<b>BEER CHEESE</b>	local craft beer / pico de gallo / warm bavarian pretzels / crudité	<del>5</del> 1/0

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.