

happy hour

TUESDAY - FRIDAY | 3PM - 7PM

bottomless shareables

\$29 per Person

Entire table must participate

Garlic Shrimp Skillet NEW

* Shrimp, lemon garlic, dried chile de arbol

Crispy Calamari

* Lemon aioli

Charred Eggplant NEW

Herb labne, pistachio, balsamic reduction, dill

Fried Artichoke NEW

Served with anchovy mayonnaise and lemon

Rainbow Cauliflower

Roasted cauliflower, romesco sauce, parmesan, lemon vinaigrette

Roasted Brussels Sprouts OPTIONAL

Goat cheese, cilantro, lemon vinaigrette

Hardware Sliders OPTIONAL

* Trio of short rib sliders, slathered in BBQ sauce & house-made coleslaw

Hardware Dip Trio NEW

Romesco, hummus, and garlic labne served with pita bread

Organic Chicken Wings OPTIONAL

* BBQ: served w/ house-made coleslaw
Buffalo: served w/ blue cheese dressing

Hand-Cut French Fries

Served with house-made spicy aioli

à la carte shareables

\$3 off the dinner menu prices

happy hour

TUESDAY - FRIDAY | 3PM - 7PM

mixed drinks

Rail Cocktails _____ **5**

beer

Eggenberg _____ **4⁵⁵**

Miller Lite _____ **4⁵⁵**

Goose Island IPA _____ **5⁴⁵**

wines

Three Thieves _____ **5⁴⁵**

Pinot Grigio | Columbia Valley, USA

Trinity Oaks _____ **5⁴⁵**

Cabernet Sauvignon | California, USA

Coastal Vines _____ **5⁴⁵**

Sauvignon Blanc | California, USA

daily specials

TUESDAY

Taco Tuesday!

per taco - \$4 chicken, \$5 steak, \$6 shrimp

\$5 margaritas

WEDNESDAY

½ price chicken sandwich

½ off bottles of Wine

THURSDAY

\$20 sangria pitcher