



HAPPY HOUR

Daily 4pm-6:30pm
Available in Bar & Lounge Only

COCKTAILS

\$5 single house liquors

\$5 featured wines

\$5 featured sangria

\$5 mojitos

\$2.50 draft beers

\$5 TAPAS

Crispy Organic Chicken Spring Roll

fontina, portabellas, apple carrot slaw

Chilean Sea Bass Fritters

key lime aioli

Bacon Jam Flatbread

manchego, fontina, vidalia

Beef Tenderloin Skewer

Argentinian chimichurri

Spinach Fondue

king crab, fontina, manchego

Short Rib Rangoon

wasabi aioli

Spanish Frittata

tomato fondue

Yucca Wedges

Shishito remoulade

Roy's Lobster Gazpacho

CHEF'S HAPPY HOUR SELECTIONS

Artisan Charcuterie Options \$5 each

Imported from Spain

Aged Serrano Ham

Barcelona Smoked Ham

Cantimpalo Chorizo

Dry Aged Sausage (Salchichon)

Pork Loin Dry Aged Sausage

Spanish Drunken Cheese

Mahón (semi-ripe)

Smoked Manchego

Creamy Calbrales Bleu

12 month Manchego

Stirling Silver Porterhouse for 2

market price

roasted asparagus, English cheddar Yukon
mash, Argentinian chimichurri,