



Hump Day Happy Hour

WEDNESDAYS 4:00PM – 6:00PM

EXCLUSIVELY AT THE BAR AND HIGH TOPS

Happy Hour Menu Specials

Bringing your favorite Reds Boat Seafood Rolls inside, along with a few other surprises...All at great prices!

Seafood Rolls

Served in a paper boat with French fries and coleslaw. Fried seafood rolls include our house pink sauce (tarter or cocktail available upon request.)

FISH FRY ROLL – fried haddock 10.00

CLAM ROLL – Ipswich clams 11.00

OYSTER ROLL – Maryland oysters 11.00

SHRIMP ROLL – tiger shrimp 11.00

SCALLOP ROLL – channel sea scallops 13.00

LOBSTER ROLL - Chilled Maine lobster meat tossed with diced fresh cucumber, chopped scallion, and tarragon mayonnaise. 18.00

And More

SURF & TURF SLIDERS – two angus sliders on toasted slider buns topped with crispy chili garlic shrimp and smoked blue cheese, avocado, and onion rings. Served with fries and coleslaw. 14.00 (Plain Sliders 12.00)

CRISPY COATED CHICKEN WINGS (6) – six jumbo wings tossed in buffalo sauce and served with celery and house made blue cheese. 7.50

\$5 Wines by the Glass

White Wines

PINOT GRIGIO, Circa (Italy) full bottle

SAUVIGNON BLANC, Mahu (Chili)

CHARDONNAY (unoaked), Glenora (New York)

Sweeter Wines

WHITE ZINFANDEL, Beringer (California)

RIESLING, Brotherhood (New York)

Red Wines

PINOT NOIR, Bodan Roan (California)

MERLOT, EOS (California)

CABERNET SAUVIGNON, Crosby (California)

MALBEC, Kaiken Estate (Mendoza Argentina)

Half Priced Signature Cocktails

Current Concoctions

APPLE PEAR SANGRIA ~ 360 Red Delicious Vodka, pinot grigio, local apple cider, fresh muddled apple and pear. ~~12.50~~ HH 6.25

FALL APPLE MARTINI ~ Jameson, Apple Pucker, cranberry juice, cinnamon sugar rim. ~~11.50~~ HH 5.75

EMPRESS COLLINS ~ Empress 1908 Gin, lemon juice, simple syrup, seltzer. ~~11.00~~ HH 5.50

GREEN APPLE SPRITZER ~ white wine, sour apple pucker, pineapple juice, seltzer, local apple (Boehm Farm). ~~10.00~~ HH 5.00

CHAMBORD PALOMA ~ Mi Campo silver tequila, Chambord, lime juice, seltzer. ~~12.00~~ HH 6.00

TRADITIONAL MOJITO – Silver Rum, Crème de Menthe, muddled lime, our garden grown fresh mint ~~12.00~~ HH 6.00

APEROL SPRITZ ~ Prosecco, Aperol, club soda, orange. ~~12.00~~ HH 6.00

ESPRESSO MARTINI ~ our unique combination of Ketel One, Kahlua, Borghetti Italian espresso liqueur, freshly brewed espresso. ~~14.00~~ HH 7.00

POMEGRANATE MARTINI ~ 44 North Mountain Huckleberry Vodka, Pama, Cointreau. ~~12.00~~ HH 6.00

Local Libations

GREAT JONES DISTILLERY, MANHATTAN, NY
HUDSON VALLEY DISTILLERS, GERMANTOWN, NY
SAUVAGE DISTILLERY, CHARLOTTVILLE, NY

MARTINEZ ~ HVD Old Tom Gin, Carpano Antica Sweet Vermouth, Luxardo Marachino liqueur, orange bitters. ~~11.50~~ HH 5.75

GREAT JONES BOURBON BLOODY MARY ~ Great Jones Bourbon, Tabasco spicy bloody mary mix, cocktail shrimp & bacon ~~12.00~~ HH 6.00

STONE WALL MULE ~ HVD Adirondack Apple Jack, Sauvage Upstate Vodka, Roses Lime Juice, gingerale. ~~10.00~~ HH 5.00

\$5 Craft Brews

CHATHAM BREWING COMPANY, CHATHAM, NY
OKTOBERFEST, German style lager

NOR EASTAH AMERICAN IPA, unfiltered with mosaic and citrus hops

CZECH'RD PAST BOHEMIAN STYLE PILSNER, classic, clean and light

FARMER'S DAUGHTER RYE IPA, spicy and fresh with locally grown rye

BROWNS BREWING, TROY, NY
CHERRY RAZZ, amber ale brewed with cherries.

THIN MAN BREWERY, BUFFALO, NY
TRIAL BY WOMBAT, India pale ale hopped with Galaxy. Hazy, with tons of peach, pineapple and orange

SLOOP BREWING, EAST FISHKILL, NY
JUICE BOMB, hazy, golden, unfiltered IPA

NARRANGANSETT, RHODE ISLAND
FRESH CATCH, citra session ale with lobster on the can. Pairs well with all of our seafood.

RETURN BREWING, HUDSON, NY
SWORD LILY, sour ale with strawberry, rhubarb, tart cherry, blue spruce.

More Beverage Specials!

