



## Food Specials

**5.95**

**P.E.I Mussels** – Either White Wine or Asian Sauce (GF)

**Killer Shrimp** – Crispy Shrimp in a Creamy Spicy Sauce (GF)

**½ Pound Hamburger** – Sesame Seed Bun, with side of choice

**Crab Cakes** – With BBQ Sauce and Siracha Aioli

**5.25**

**Calamari Strips** – With Marinara, Garlic Aioli, and Sweet Chili Sauce

**Artichoke Dip** – Served with either Veggies (GF) or Toasted Bread

**Chicken Sandwich** – Either Grilled or Fried on a Sesame Seed Bun  
with your side of choice

**Turkey Burger** – Sesame Seed Bun, with your side of choice

**Chicken Quesadilla** – Topped with Cilantro Sour Cream & Pico De Gallo

ALL SANDWICHES CAN BE GLUTEN FREE FOR \$2

**4.95**

**Pot Stickers** – Fried or Steamed, served with Sweet Chili-Soy Sauce

**Grilled Portobello** – Balsamic Marinated, served with Fresh Mozzarella,  
Pico De Gallo and Balsamic Syrup (GF)

**730 Nachos** – Corn Chips, Guacamole, Sour Cream, Black Beans,  
Enchilada Sauce, Cheddar-Jack Cheese – Add Chicken or Carnitas \$1.50

**Potato Skins** – With Cheese, Bacon, Sour Cream, & Pico De Gallo

**Chicken Fingers** – With Honey Mustard and BBQ Sauce

**Buffalo Fingers** - With Blue Cheese Dressing

**4.25**

**Chili Cheese Fries** – Homemade Pork Green Chili and Melted Cheese

**Chicken Tacos** – Pico De Gallo, Cheese, Lettuce (Can be GF)

**Carnitas Tacos** – Pico De Gallo, Cheese, Lettuce (Can be GF)  
Chips & Guacamole

**2.95**

**Cup of Green Chili** – With a Flour Tortilla (GF)

**Cup of Tomato Basil Soup** (GF)

**730 Salad** (GF)

**Small Caesar**

# Drink Specials

**MONDAY - SATURDAY 4-6PM**

## **3.50 Draft Beers**

*Bull & Bush Microbrewery Brown Ale Coors Light, Upslope IPA, Avery White Rascal, Sawtooth Amber*

## **3.50 House Wine**

*Foxbrook Merlot, Foxbrook Chardonnay, or Foxbrook Cabernet Sauvignon*

## **4.50 Premium Wine**

*La Fiera Pinot Grigio, Trapiche Pinot Noir, De Loach Zinfandel, Line 39 Sauvignon Blanc, Red Tree Cabernet Sauvignon*

## **5.50 Ultra Premium Wine**

*Mark West Pinot Noir, El Portillo Malbec, Clos du Bois Chardonnay*

## **3.50 Well Cocktails**

## **4.25 U Call It Cocktails**

*(1.00 Upcharge for Martinis, Cosmos, Rocks and Manhattans)*

### **Vodka**

*Effen Infusions*

*(Straight, Black Cherry, Blood Orange, Green Apple, Cucumber, Raspberry)*

*Deep Eddy*

*(Straight, Sweet Tea, Ruby Red, Lemon, and Cranberry)*

### **Tequila**

*Arta Silver*

### **Gin**

*Beefeater*

### **Whiskey**

*Jim Beam, Cutty Sark, Jameson*

### **Rum**

*Montanya (Colorado), Malibu Coconut*

## **4.50 Cocktails**

### **Kentucky Mule**

*Knob Creek, Regatta Ginger Beer, lime juice, lime wedge garnish*

### **Blood Orange Mimosa**

*Effen Blood Orange, orange juice, sparkling wine, cherry garnish*

### **Mexican Manhattan**

*Arta Añejo tequila, Cinzano sweet vermouth, Peychaud bitters, lemon twist garnish*

### **Dark & Stormy**

*Ron Pontalba dark rum, Regatta ginger beer*