

SEVEN 7 GRILLE

Happy Hour 3:00 PM – 6:00 PM Bar and Lounge Only

House Wedge	\$6
Chilled Shrimp Cocktail (6) Chilled shrimp accompanied by our house made cocktail sauce. Served with lemon wedges	\$12
Wagyu Beef Slider 7 Grille Sauce, lettuce, and tomato	\$6
Crab Cake Slider 7 Grille sauce, pickled red onion, lettuce, tomato	\$6
Bruschetta (4) Toasted garlic and cherry tomatoes served on crostini with a balsamic glaze	\$6
Southwest Chicken Egg Rolls (2) Served with ranch	\$9
Shrimp or Ahi Tacos (3) Your choice of blackened shrimp or seared ahi paired with a pineapple slaw and finished with a house ponzu. Served on flour tortillas	\$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.

SEVEN 7 GRILLE

Happy Hour 3:00 PM – 6 PM Bar and Lounge Only

By the glass

Hahn , Monterey, CA Chardonnay	\$8
La Crema , Sonoma Coast, CA Chardonnay	\$9
J Vineyards , California Chardonnay	\$13
Scarpetta , Italy Pinot Grigio	\$10
Whitehaven , Marlborough, New Zealand Sauvignon Blanc	\$9
Decoy by Duckhorn , California Merlot	\$8
Decoy by Duckhorn , California Cabernet Sauvignon	\$8
Caymus Vineyards 'Bonanza' , California Cabernet Sauvignon	\$10
Rodney Strong Reserve , Sonoma County, California \$12 Cabernet Sauvignon	
Elouan , Oregon Pinot Noir	\$10

Bottle Beer

Coors Light, Bud, Bud Light, Miller Lite	\$4
805, Modelo Especial, Sierra Nevada Pale Ale	\$6

Well Drinks

Vodka, Gin, Rum, Tequila, Scotch & Bourbon	\$6
---	-----

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.