

Food

Soup Trio

\$6

Shade Gruyere Macaroni & Cheese

BACON AND SCALLIONS

\$5

House Made Potato Chips

MALT VINEGAR

\$3

Shrimp and Crab Campechana

HOMEMADE PLANTAIN CHIPS

\$9

Trio of Artisanal Cheeses

CROSTINI, NUTS AND LOCAL HONEY

\$10

Shade Caesar

ROMAINE, GRAPE TOMATOES, HEARTS OF PALM,

GARLIC CROUTONS AND FRIED CAPERS

\$6

Baked Eggplant and Cheese Involtni

SPINACH AND TOMATO SAUCE

\$8

Fried Shrimp and Bacon Cheese Grits

"FRANK'S RED HOT" SAUCE

\$10

Cornmeal Battered Oysters

JALAPENO RANCH AND MIXED GREENS SALAD

\$8

Drinks

Happy Hour Specials

\$5 WELL DRINKS

\$5 WELL MARTINIS

\$5 WINE SELECTIONS

White

Gruet *BLANC DE NOIR, ALBUQUERQUE, NEW MEXICO*

2009 Duchman *BIANCO, TEXAS*

2009 Independent Producers *CHARDONNAY*

COLUMBIA VALLEY, WASHINGTON

Pink

2010 Château D' Oupia *ROSÉ,*

MINERVOIS, FRANCE

Red

2008 LA FIERA, MONTEPULCIANO D'ABRUZZO, *ITALY*

2007 DUXOUP *SYRAH, DRY CREEK VALLEY, SONOMA, CALIFORNIA*