

# CENTER STAGE BAR HAPPY HOUR

2 — 5pm every day

## DRINK SPECIALS

\$4

**Bottled Beer**

\$6

**Draft Beer**

\$8

**Well Cocktails, and All  
Wines by the Glass**

## FOOD SPECIALS

\$6

### 10" Margherita Pizza

Add any toppings for \$1 each

### Jalapeño Poppers

Fire-roasted jalapeños stuffed with three cheeses and bacon

### Crispy Mac & Cheese Bites

House-made cavatelli pasta with four-cheese blend, panko breaded and fried, served with chipotle queso sauce

### Apple Manchego Salad

Arugula, Honeycrisp apple, Manchego cheese and lemon-basil dressing

\$8

### Black & Bleu Sliders

Brioche bun, black-pepper-crust mini sliders with gorgonzola, lettuce, tomato, onion and garlic aioli

### BBQ Brisket Sliders

18-hour whiskey-barrel-smoked beef brisket, brioche bun and BBQ sauce, served with coleslaw

### Ultimate BLT Bites

Crostini topped with smoke-roasted pork belly, heirloom tomato, garlic aioli and arugula

### Jumbo Chicken Wings

Buttermilk ranch, spicy Buffalo sauce, carrots and celery

\$10

### ButterCrust Calzone

**Meatball:** 100% beef with mozzarella and garlic oil

**Veggie Bianca:** Roman artichokes, mushrooms, peppers, onions, olives, grilled zucchini, fire-roasted peppers, served with a side of marinara

**Short Rib:** Sour cream & onion red-skin smashed potato, tender beef and cheddar cheese

## CENTER STAGE BAR HAPPIER HOUR

Monday — Friday  
5 — 7pm

### Martini Monday

\$10 Selection of craft martinis

### Tequila Tuesday

\$8 Margarita on the rocks or Alien Silver/Patron Silver shots

### Whiskey Wednesday

Smoke Wagon Whiskey Specials

### Throwback Thursday

\$6 draft beers

### Finally Friday

Half off wines by the glass



SCAN QR CODE  
TO LEARN MORE

# CENTER STAGE BAR DRINK MENU

## WINES BY THE GLASS

### SPARKLING

Prosecco, De Paolo . . . . .	11
<i>Italy</i>	
Moscato, Cantico . . . . .	11
<i>Italy</i>	
Brut Rosé, Lucien Albrecht . . . . .	15
<i>France</i>	

### ROSÉ

Rosé, Il Poggione Brancato Rosato . .	12
<i>Italy</i>	

### WHITE

Pinot Grigio, Confetti . . . . .	11
<i>Italy</i>	
Sauvignon Blanc, Chateau Ste. Michelle . .	12
<i>Columbia Valley</i>	
Chardonnay, Parducci . . . . .	12
<i>Mendocino County, CA</i>	

### RED

Chianti Superiore, Banfi . . . . .	12
<i>Italy</i>	
Pinot Noir, Mark West . . . . .	12
<i>California</i>	
Cabernet Sauvignon, Drumheller . . . .	12
<i>Columbia Valley</i>	
Merlot, Cusumano . . . . .	13
<i>Sicily</i>	
Red Blend, Paydirt . . . . .	14
<i>Paso Robles</i>	

## BEER

Michelob Ultra . . . . .	7
Coors Light . . . . .	7
Corona . . . . .	7
Modelo . . . . .	7
Angry Orchard Apple Cider . . . . .	7
Fat Tire Amber Ale . . . . .	7
Heineken . . . . .	7
Guinness . . . . .	8
Lagunitas IPA . . . . .	8
Lagunitas IPA (nonalcoholic) . . . . .	8
Kona Brewing Co. (assorted) . . . . .	8

## ON TAP

Able Baker, Atomic Duck IPA . . . . .	11
La Fin Du Monde, Belgian Tripel . . . .	12
Rotating Draft. . . . .	9
<i>Ask your server for our current selection</i>	

