

## Happy Hour Eats

### Salt + Pepper Baby Back Ribs | 14

crisp cabbage sesame slaw, korean BBQ sauce

### Forever Braised Short Rib Poutine | 14

cheese curds, house fries, gravy,  
fried cage free egg, chives

### Chips + Texas Queso | 10

house salsa

### Traditional Hummus | 10

farm vegetables, basil pesto, roasted garlic,  
marinated olives, grilled flatbread

### Hot Crisp Wings | 13

cambozola crème, pickled vegetables

### Margherita Flatbread | 15

heirloom tomatoes, fresh mozzarella, basil,  
balsamic reduction, EVOO

### Pepperoni Flatbread | 16

tomato sauce, mozzarella, oregano

### Roasted Prime Rib French Dip | 17

gruyere + horseradish aioli, grilled baguette, au  
jus

### Ranch Cheeseburger | 16

applewood smoked bacon, sharp cheddar  
cheese,  
red onion, tomato, lettuce, house sauce,  
brioche bun

## Happy Hour Drinks

Draft Beer | \$1 Off

Well Drinks | \$1 Off

Angel Wing Vineyard Reverie Red Wine 2018 | 7

Guenoc Chardonnay | 6

Guenoc Cabernet | 6

Guenoc Pinot | 6

Shenandoah Sauvignon Blanc | 6



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Executive Chef Andrea Reiter

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions