

Happy HOUR

MONDAY – FRIDAY
3:00PM – 6:30PM

\$7 ULTRA PREMIUM MARTINIS

Grey Goose • Belvedere • Chopin
Hendrick's Gin • Tanqueray Ten

\$6 SUPER PREMIUM MARTINIS

Absolut • Bombay Sapphire
Ketel One Citroen

\$6 SIGNATURE MOJITOS

Blueberry, Mango or Pomegranate

\$4 TASTE OF THE GRAPE

Glass Mountain Chardonnay
Chateau Ste. Michelle Riesling
Hogue Cabernet Sauvignon
Smoking Loon Merlot
Beringer White Zinfandel

\$4.25 WELL COCKTAILS

Vodka • Gin • Rum • Tequila
Bourbon • Scotch

\$4 IMPORT & SPECIALTY BOTTLES

Corona • Amstel Light • Samuel Adams
Stone Pale Ale • Firehouse
Coronado Golden Ale • Michelob Ultra

\$3 DOMESTIC BOTTLES

Budweiser • Bud Light • Coors Light
Miller Lite

AVAILABLE IN BAR & LOUNGE ONLY

people's
A CHART HOUSE RESTAURANT

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\$4

MAUI-STYLE ONION RINGS

Tempura and coconut breaded onion rings served with house made chipotle catsup

THAI CHICKEN SPRING ROLLS

Thai-marinated chicken and julienne vegetables lightly fried and served with plum dipping sauce

LOBSTER BISQUE

Cup of this classic lobster dish is served piping hot, finished with whole butter and sherry

\$5

SLIDERS

3 mini burgers on sourdough rolls with caramelized onions and house thousand island dressing

PACIFIC FIRE SHRIMP

Sautéed shrimp with island spices, garlic and butter

HERB STEAMED ARTICHOKE

Poached in seasoned broth and served with clarified butter and lemon-basil aioli

\$6

JUMBO LUMP CRAB CAKE

Jumbo lump blue crab cake sautéed and served with a lemon shallot butter sauce and Creole aioli

CALAMARI

Tender calamari lightly fried and served with Thai chili citrus

COCONUT CRUNCHY SHRIMP

Large shrimp dipped in tempura batter, coconut and breadcrumbs, then fried and served with a sweet tangy plum sauce

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Peohe's
A CHART HOUSE RESTAURANT