

ANTHOLOGY HAPPY HOUR

[Tues – Fri 5:00-7:00 pm]

LOCAL ALBACORE KABOBS

Cilantro Slaw, Cipollini Onion

13

PAN ROASTED MAITAKE MUSHROOMS

Parmesan Cheese, Grilled Toast

9

ANTHOLOGY POMMES FRITES

Chipotle Ketchup, Cotija Cheese

4

STEAMED MEDITERRANEAN BLACK MUSSELS

Spanish Chorizo, Shishito Peppers, Grilled Crostini

12

CHARRED SCALLION HUMMUS

Roasted Red Pepper, Picholine Olives, Grilled Focaccia

10

CRISPY BAJA CALAMARI

Lemongrass Aioli, Shiso, Toasted Sesame

9

DECONSTRUCTED WEDGE SALAD

Pancetta Lardoons, Onion Rings, Blue Cheese Dressing

12

OVEN BAKED MAC AND CHEESE

Garlic Sautéed Broccoli Florets

9

ALL NATURAL BEEF SHORT RIB SLIDERS

House Dried Tomato, Chimichurri & Spicy Kimchi

12

ALL NATURAL GRILLED CHICKEN SALAD

Napa Cabbage, Daikon Sprout, Red Pepper, Avocado, Chili Lime Vinaigrette

18

ANTHOLOGY SIGNATURE BLACK ANGUS BURGER

Wild Arugula, Red Onion & Bacon Aioli, Cave Aged White Cheddar

18

HAPPY HOUR DRINK FEATURES

Well Cocktails	6
House Feature Beer – Anthology Amber	3
Chardonnay, Esser, Napa, 2009	5
Cabernet Sauvignon, Canyon Road, California, 2009	5
Sparkling, Pol Clement, Brut, France, NV	6

Executive Chef Todd Allison