ANTHOLOGY HAPPY HOUR

[Tues – Fri 5:00-7:00 pm]

HARISSA MARINATED SWORDFISH SKEWERS
Eggplant Caponata, Balsamic Glaze 14

GRILLED SAUSAGES & MUSTARD
Spicy Italian, Spanish Chorizo, Sauerkraut 13

ANTHOLOGY POMMES FRITES
Chipotle Ketchup, Cotija Cheese 4

SAKE STEAMED BLACK MUSSELS
Ginger, Mint, Basil, Hearts of Palm 10

CHARRED SCALLION HUMMUS
Roasted Red Pepper, Picholine Olives, Grilled Focaccia 8

CRISPY BAJA CALAMARI
Lemongrass Aioli, Shiso, Toasted Sesame 7

DECONSTRUCTED WEDGE SALAD
Pancetta Lardoons, Onion Rings, Blue Cheese Dressing 9

CREAMY CHIPOTLE MAC AND CHEESE
Braised Smoked Bacon, Picked Jalapeno 7

ALL NATURAL BEEF SHORT RIB SLIDERS
House Dried Tomato, Chimichurri & Spicy Kimchi 10

ANTHOLOGY SIGNATURE BLACK ANGUS BURGER
Wild Arugula, Red Onion & Bacon Aioli, Cave Aged White Cheddar 16

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