



THE NORTH HOUSE



Happy Hour Menu

Happy Hour Daily from 3pm to 6pm

Happy Hour Bites

WHIPPED RICOTTA

Roasted Tomato Coulis, Crispy Prosciutto, Pumpkin & Sesame Seeds, Grilled Sourdough | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 6

MOZZARELLA STUFFED MEATBALLS

Spicy Fra Diavolo Sauce | 7

NORTH HOUSE WINGS

House Made Buffalo / Asian BBQ / Garlic Parmesan | 6

PEI MUSSELS

Leeks, Garlic Butter, Grilled Bread | 6

BAKED CAMEMBERT CUPS

Phyllo Cups, Raspberry Coulis | 6

CRISPY PORK WONTONS

Sriracha Aioli | 6

RAW BAR

East Coast Oysters | 6 for 9 • *Little Neck Clams* | 6 for 6 • *Colossal Shrimp* | 3 ea

Happy Hour Drinks

WINE | 5

Neirano Prosecco

Bodega Septima Malbec

Mondavi Pinot Grigio

Honoro Vera Garnacha

Grove Ridge Chardonnay

Mondavi Cabernet Sauvignon

BEER | 3

NEBCO Sea Hag IPA

Blue Moon

Yuengling

Guinness

Bud Light

Lagunitas IPA

“SPIRIT SPECIALS”

J&B Rare Scotch | 5

Maker's Mark Bourbon | 7

Bellis Bourbon | 7

Bacardi Superior Rum | 5

The Black Grouse Scotch | 5

Wigle Rye Whiskey | 8

Espolón Repo Tequila | 8

Barbancourt White Rum | 5

Jura 16 Year Scotch | 12

Suntory Toki Whiskey | 8

Roca Patrón Repo Tequila | 10

Tin Cup Whiskey | 7

CRAFT COCKTAILS | 6

APPLE MULE - *Crown Royal Apple, Lemon Juice, Ginger Beer, Apple Chip*

PALOMA - *Dulce Vida Grapefruit Tequila, Lime Juice, Lemon-Lime Soda, Lime*

GLOWING EMBER - *El Buho Mezcal, Cointreau, Lime Juice, Habanero Bitters*

PEARIS BUELLER'S DAY OFF - *Waypoint Spirits Gin, Pear Nectar, Lime Juice, Soda, Lime*

OLD FARMS SPRITZ - *Mionetto Prosecco, Crème de Casis, Club Soda, St. Germain Soaked Blueberries*

HIGH FASHIONED - *High West American Prairie Bourbon, Angostura Bitters, Simple Syrup, Orange, Luxardo Cherries*