

# happy hour

Monday - Friday | 4PM - 6:30PM

## SMALL PLATES

	regular price	happy hour price
Hot Potato Chips	8	6
Crab Cake	16	13
Blackened Shrimp & Grits	17	14
Jerk Chicken Meatballs	13	10
Tuna Poke	15	12
She Crab Bisque	8	6
Market Fries	6	4

## HANDCRAFTED COCKTAILS

Dogfish Citrus Cooler <b>Dogfish Head Analog Vodka</b> , fresh squeezed orange juice, lemon juice, simple syrup	13	10
Grapefruit Jalapeno Mule Svedka Grapefruit Jalapeno Vodka, fresh grapefruit juice, ginger beer	13	10
Watermelon Rita Hornitos Silver, fresh <b>watermelon</b> puree, simple syrup, watermelon pucker, fresh lime juice, watermelon ice cube	14	11
Delaware Old Fashioned <b>Diamond State Bourbon</b> , muddled luxardo cherries, lemon- <b>basil</b> simple syrup, fee brothers cherry bitters	14	11
The Hangover <b>Revivalist Firey Pepper Infused Dragon Dance Gin</b> , house-made bloody mary mix and sweet & spicy bacon	14	11
Ivy Fizz <b>Dogfish Head Vodka</b> , simple syrup, lime, garnished with <b>handpicked mint</b>	13	10
Blueberry Bourbon Smash <b>Diamond State Bourbon</b> , <b>apple cider</b> , fresh squeezed lemon juice, vanilla, <b>blueberries</b>	14	11

## CRAFT DRAUGHT

\$2 off all draught beers

Due to the exclusivity of our craft beer selection, our offerings change frequently. Please ask your server for today's selection.

## FEATURED RED & WHITE WINES

6

\* See our full menu for descriptions of items.

Blue denotes locally sourced item.

happy hour is the best hour.

# beer

## HOPS IN BOTTLES price

Dogfish Head 60 Minute (DE) American IPA 6.0 % ABV	7.25
Dogfish Head Flesh & Blood (DE) American IPA 7.5 % ABV	7.25
Dogfish Head Namaste Belgian White (DE) Witbier 4.8 % ABV	7.25
Troeggs Crimson Pistol (PA) Hibiscus IPA 6.2% ABV	9
Blue Earl Honeysuckle Rose (DE) Belgium Blonde Ale 7.1 % ABV	8.75
Evolution Delmarva Pils (MD) Pilsner 4.8% ABV	8.75
Angry Orchard Rose (NY) Specialty Hard Cider 5.5% ABV	7
Blue Moon (CO) Witbier 4.5 % ABV	6
Seed Free & Joy (DE) Watermelon Blonde Ale 4.61 % ABV	7.75
Allagash White (ME) Witbier 5.2 % ABV	7.75
Corona (MEXICO) American Adjunct Lager 4.6 % ABV	6
Heineken (NETHERLANDS) Euro Pale Lager 5.0 % ABV	6
Amstel Light (NETHERLANDS) Light Lager 3.5 % ABV	6
Yuengling (PA) Traditional Lager 4.50 ABV%	4.5
Miller Lite (WI) Light Lager 3.14 % ABV	4.5
Michelob Ultra (MO) Light Lager 4.2 % ABV	4.75

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# wine

## WHITE

glass/bottle

Caposaldo Pinot Grigio (Italy)	8/30
Santa Margherita Pinot Grigio (Italy)	63
Kim Crawford Sauvignon Blanc (New Zealand)	11/41
Drumheller Chardonnay (Washington)	9/32
Kendall-Jackson Chardonnay (California)	12/45
Cakebread Chardonnay (California)	85
Beringer White Zinfandel (California)	8/30
Chateau Ste. Michelle Dry Riesling (Washington)	9/34
Rosenblum Pink Moscato (California)	9 /34
Elouan Rose (Oregon)	10/38
Stella Rosa Moscato (Italy)	9/32

## SPARKLING

GH Mumm Brut (187 ml) (France)	15
Cupcake Prosecco (187 ml) (Italy)	8
Coppola "Sofia" Blanc de Blanc (California)	45
Dom Perignon (France)	235
Perrier Jouet Grand Brut (France)	75
GH Mumm Brut (France)	85
Maschio Prosecco (187 ml) (Italy)	9

## RED

Mark West Pinot Noir (California)	9/34
La Crema Pinot Noir (California)	14/53
14 Hands Merlot (Washington)	10/37
Natura Cabernet Sauvignon (Chile)	9/32
Coppola "Diamond" Cabernet Sauvignon	12/45
Franciscan Cabernet Sauvignon (California)	14/53
Joseph Phelps "Insignia" (Napa, California)	365
Jordan Cabernet Sauvignon (Napa, California)	98
Federalist "Duelling Pistols" Red Blend (California)	79
Tenshen Red Blend (California)	15/57
Graffigna Malbec (Argentina)	9/34
Banfi "Centine" Red Blend (Italy)	9/34

**MktK & B**  
MARKET KITCHEN & BAR