

bison

CONTINENTAL CUISINE

HAPPY HOUR MENU

SMOKED SHRIMP ENCHILADA 10

- WITH CILANTRO LEMON SOUR CREAM AND SUNNY SIDE UP QUAIL EGG •

TOMATO MOZZARELLA BRUSCHETTA 8

- GARLIC CIABATTA BREAD DERIZZLED WITH BALSAMIC VINAIGRETTE •

BBQ CHICKEN QUESADILLA 10

- WITH PICO DE GALLO ,GUACAMOLE AND CREAM FRESCA •

BRAISED BEEF TOSTADAS 8

- WITH GUACAMOLE MANGO HABANERO AND QUESO FRESCO •

LAMB SLIDERS 8

- SLICED LAMB WITH FETA CHEESE ,AIOLI •

EGGPLANT PARMESAN 8

- WITH HOME MADE SPICY MARINARA MELTED MOZZARELLA •

PHILADELPHIA MAKI 7

- SMOKED SALMON, CUCUMBER, AVOCADO & CREAM CHEESE •

SPICY TUNA MAKI 7

- TUNA, AVOCADO, CUCUMBER, YAMAGOBO, SPICY MOTOYAKI, UNAGI & JALAPEÑO •

SPICY SALMON MAKI 7

- SALMON, AVOCADO, CUCUMBER, YAMAGOBO, SPICY MOTOYAKI, UNAGI & JALAPEÑO •

CALIFORNIA MAKI 7

- CRAB MEAT, CUCUMBER, AVOCADO & JALAPEÑO •



HAPPY HOUR DRINK SPECIALS

PERFECT MARGARITA 10

• PATRON REPOSADO TEQUILA, PATRON CITRONGE ORANGE, LIME JUICE, AGAVE NECTAR •

QUEEN B-ISOU 10

• SPARKLING WINE, ST. GERMAIN ELDERFLOWER LIQUEUR, ORANGE BITTERS, ORANGE JUICE, FRESH BERRIES,
MINT •

DRAGON BERRY MOJITO 10

• DRAGON BERRY RUM, FRESH LIME JUICE AND SIMPLE SYRUP •

MINT TO BE MELON 10

• GREY GOOSE ESSENCES WATERMELON & BASIL, ST. GERMAIN ELDERFLOWER LIQUEUR, MINT SYRUP,
WATERMELON JUICE, LEMON JUICE •

HAPPY HOUR WINE BOTTLES

VALDO BRUT ROSE 25

VERGET CHABLIS 25

LANGHE CHARDONNAY 25

LE PETIT LUNE SAUVIGNON BLANC 25

PALI WINERY "SUMMIT" PINOT NOIR 25

BARON DE ROTHSCHILD "AUSSIÈRES" RED BLEND 25