

~ Happy Hour ~

-FROM THE BARREL-

Bootlegger's El Chango

-Mexican American Lager- Fullerton, CA

Mexican-American Style Lager is the perfect refreshment for a hot summer day with low bitterness and crisp finish making it go down easy

Golden Road - Hefeweizen

-Bavarian Hefeweizen- LA/Anaheim, CA

Bavarian-Style wheat beer. It has hints of banana and clove on the nose and palate from the German yeast, a medium body, and a smooth, crisp finish

Left Coast – Orange County IPA

-West Coast IPA w/Oranges- San Clemente, CA

IPA that goes down easy. Slight sweetness and bitterness from California grown oranges. Citrus flavors and aromas of tangerine and orange

-FROM THE VINE-

By Cutler Creek Vineyards

California Region Vineyards

Chardonnay

Crisp fruit and citrus with a refreshing tangy bite

Cabernet Sauvignon

Hints of Smokey woods and dark fruity flavors

Merlot

Smooth, light and fruity

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-PAIRED PLATES-

CCC's

Homemade Crispy Lemon Tarragon Crab Cakes mixed with our House Blend of Seasonings, pan fried and served with our Signature Sriracha Aioli

POT STICKERS

Seared Vegetable Pot Stickers served with Sweet Soy Chili Sauce.

WING STATION

Crispy Chicken Wings tossed in a choice of signature sauce:

*(*4 wings per order)*

Sticky Honey Soy –

with our signature Honey Ponzu Reduction

Fireball –

Sautéed in our House Hot Sauce kicked up with a bit of Fireball Whiskey

Persian Style -

Dry Rubbed with Turmeric, Cayenne, Cardamom, and added Secret Spices served with Tzatziki.

ROASTED JALAPENO HUMMUS

Homemade Traditional Hummus infused with Roasted Jalapeno and Lime Zest served with warm Pita Bread

CRACKED PEPPER CALAMARI

Crispy Hand Battered Calamari garnished with sizzling Bell Peppers and served with a Peppercorn Aioli and Spicy Tomato Remoulade

\$2 off regular menu price

Served 3pm – 7pm Monday- Friday