

GHG HAPPY HOUR

SPECIALTY COCKTAILS 10.

Dare to Pear - Tito's Vodka,
fresh pear puree, honey, lemon

Starry Cosmo - Tito's Vodka,
cranberry juice, lime, Prosecco

Feisty – Jalapeño infused Casamigos
tequila, Blackberry, lime

GH Old Fashioned - Mitchers Rye,
Blueberry, bitters

Fallen Tree - Bulleit Bourbon,
apple, cinnamon, bitters

NeGHroni - Tanqueray Gin,
Lillet Blanc, Aperol

Mixed Drinks 10.

Tito's, Casamigos Blanco, Bulleit

Beers 5.

Bud Light, Stella Artois, Blue Point

Wines by the Glass 8.

Sterling, Chardonnay

Whitehaven, Sauvignon Blanc

Rodney Strong, Cabernet Sauvignon

Mouton Cadet Heritage, Bordeaux

\$8 Apps

Buffalo Cauliflower

bleu cheese on the side

2 GH Sliders

cheese, crispy shallot, L&T, GH sauce

Crispy Brussels Sprouts

Parmigiano Reggiano Truffle Fries

truffle aioli

Garlic-Sesame Hummus & Pita

East Coast Oysters \$1.50 ea.

cocktail, lemon, mignonette