

## Cherry Hill

2000 Route 38 Suite 1145  
Cherry Hill, NJ 08002  
(856) 665-1052

Sun 10:00AM - 9:00PM  
Fri - Sat 11:30AM - 12:00AM  
Mon - Thu 11:30AM - 11:00PM

## Happy Hour

Monday - Friday 3:00PM - 7:00PM



### BEERS \$4

*(100 - 150 cal per 12-oz.)*

STELLA ARTOIS

CORONA

MICHELOB ULTRA

SIERRA NEVADA

### SMALL PLATES \$5

WOOD-GRILLED MEATBALLS

roasted tomatoes, Parmesan (340 cal)

GRILLED CHICKEN YAKITORI SKEWERS

caramelized pineapple, slivered scallions, toasted sesame (340 cal)

CARAMELIZED GRILLED SEA SCALLOPS

lemon mosto, micro greens (210 cal)

SEARED HANDLINE AHI TUNA\*

mango vinaigrette, micro wasabi (80 cal)

BLISTERED SHISHITO PEPPERS

roasted corn, goat-feta cheese, lemon aioli, sumac (200 cal)

DUCK WING "LOLLIPOPS"

Korean Gochujang red chili glaze, sesame seeds (290 cal)

KONA-CRUSTED LAMB LOLLIPOPS\*

15-year aged balsamic (130 cal)

SHRIMP SCAMPI

garlic butter, white wine (270 cal)

## WINES \$5

*White 150 cal per 6-oz glass | Red 160 cal per 6-oz glass*

WHITESCAPE PINOT GRIGIO, CALIFORNIA

C.K. MONDAVI & FAMILY SAUVIGNON BLANC, CALIFORNIA

SEDIMENTARY CHARDONNAY, CALIFORNIA

SANTA RITA SECRET RESERVE RED BLEND, MAIPO VALLEY

TILIA MALBEC, MENDOZA

INFLECTION CABERNET SAUVIGNON, CALIFORNIA

## COCKTAILS \$6

HOUSE SPIRITS BLENDED WITH FRESH JUICES OR A MIXER

## SPECIALTY COCKTAILS \$7

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry juice, cucumber, basil, lime (230 cal)

HAWAIIAN PINEAPPLE COSMOPOLITAN

Pineapple Vodka, Patrón Citrónge (230 cal)

GRAPEFRUIT NEGRONI

Prairie Organic Gin, ruby red grapefruit shrub, Campari (180 cal)

PRAIRIE MULE

Prairie Organic Vodka, Ginger Beer, Lime (200 cal)

## TWO GLASSES OF WINE + FLATBREAD \$15

*SELECT TWO GLASSES ABOVE AND A FLATBREAD*

ROASTED ROMA TOMATO

mozzarella, Parmesan, ribbons (380 cal)

GARLIC PESTO CHICKEN

mozzarella, balsamic onions, roasted red peppers, arugula (460 cal)

ALL-NATURAL PEPPERONI

roasted Roma tomatoes, mozzarella, basil pesto (530 cal)

BRAISED SHORT RIB & AGED CHEDDAR

pickled red onion, horseradish sour cream, micro cilantro (460 cal)

LOBSTER & FRESH MOZZARELLA (+\$5)

roasted sweet peppers, slivered scallion, lobster sour cream (420 cal)