

HAPPY HOUR**TUES - FRI 3:30-5:30PM****HOUSE WINES — \$5***White Zin-Pinot Grigio-Chardonnay-Pinot Noir-Cabernet***SELECT DRAFT BEERS — \$5***Coors Light - Yuengling - Guinness - Stella - Angry Orchard
Allagash White - Session IPA***ALL HOUSE & CALL LEVEL HIGHBALLS — \$6****ALL HOUSE & CALL LEVEL MARTINIS — \$8****CHEESE PLATE — \$10***brie, manchego, cheddar, crostini, mustard, fig paste***3 CHEESE FLATBREAD, RED OR WHITE — \$5***mozzarella, Fontina, Pecorino, XVOO, basil***POUTINE — \$8***fries, mozzarella, brown gravy***STEAMED 3 SALT EDAMAME — \$7***black lava, Himalayan pink & maldon flake salts***WINGS — \$9***DRY-RUBBED & WOOD-GRILLED celery, buttermilk peppercorn
OR CLASSIC BUFFALO bleu cheese, celery*

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A L M S H O U S E

HAPPY HOUR

NACHOS — \$7

*tortilla chips, queso blend, lettuce, tomato, black olives,
jalapeños, cilantro, pico de gallo, sour cream
+ chicken OR chili add \$5 +*

CHICKEN QUESADILLA — \$8.5

*grilled flour tortilla, chicken, jack cheese, sautéed onions,
red pepper, salsa, sour cream*

MUSSELS, RED OR WHITE — \$10

1 pound of steamed mussels, garlic butter OR marinara

BEEF SLIDERS & FRIES — \$10

caramelized onion, cheddar cheese, Kings Hawaiian

BBQ BRISKET SLIDERS & FRIES — \$10

frizzled onions, provolone cheese, Kings Hawaiian

BUFFALO CHICKEN SLIDERS & FRIES — \$10

dill pickles, American cheese, Kings Hawaiian

CHICKEN TENDERS — \$8

fries, chipotle aioli, marinara & BBQ sauces

MASKS REQUIRED WHENEVER LEAVING TABLE

View or download our menus at www.59Almshouse.com