

## 1/2 OFF APPETIZERS

4PM-6PM

<b>MONGOLIAN SHRIMP</b>	pan seared local shrimp / sweet & spicy glaze / scallions	6 <del>1/2</del>
<b>CRISPY BRUSSELS SPROUTS</b>	pancetta / shaved parmesan / sherry vinaigrette	4.50 <del>9</del>
<b>MUSSELS</b>	white wine / lemongrass / cremini mushrooms / garlic / crostini	6 <del>1/2</del>
<b>CONFIT CHICKEN WINGS</b>	honey sriracha glaze / sesame seeds / blue cheese / celery	7 <del>1/4</del>
<b>PORK BELLY* POUTINE</b>	cured pork / kennebec fries / cheese curd / pork gravy / sunny side egg	5 <del>1/0</del>
<b>BEER CHEESE</b>	local craft beer / pico de gallo / warm bavarian pretzels / crudité	5 <del>1/0</del>

## DRINK SPECIALS

4PM-6PM & 9PM-CLOSE

\$5	MARTINIS	\$2.50	BUD LIGHT DRAFT
\$4	SANGRIA	\$5	HOUSE WINE
\$3.50	WELL LIQUOR & A MIXER		

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

Must be 21 years of age to purchase and/or consume alcoholic beverages. Please drink responsibly.

# CÔSTE

ISLAND CUISINE

## FEATURED DRINKS

SERVED 4PM-CLOSE

**MARGARITA**  
 **MONDAYS**  **\$5 MARGARITAS**

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**MARTINI**  
**TUESDAYS**  **\$5 MARTINIS**

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**WINE DOWN**  
**WEDNESDAYS** **\$5 GLASSES OF HOUSE WINE**

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*Thirsty*   
**THURSDAYS** **\$2.50 BUD LIGHT DRAFTS**

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**FRIDAY NIGHT**  
 **FLIGHTS** **\$9-\$20 FLIGHTS**

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 **LIVE MUSIC**  
**THURSDAY, FRIDAY & SATURDAY** **ENJOY LIVE MUSIC**  
7:30PM-CLOSE

FLIP FOR DAILY **HAPPY HOUR** SPECIALS