

# HAPPY HOUR



BAR ONLY • SERVED 4-6PM EVERY MON-FRI

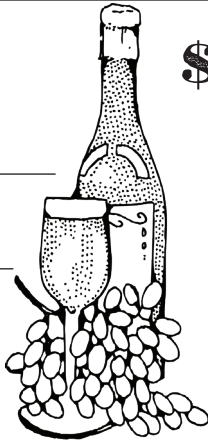
## DRINKS EATS

**\$2 OFF ALL BEER**  
(UNDER 8% ABV)

**WINE BY THE GLASS**

**\$5**

<b>WHITE</b>	<b>Santi</b> Pinot Grigio
	<b>Celler No 8</b> Chardonnay
<b>ROSE</b>	<b>Smoke Tree</b> Rose
	<b>Fetzer</b> Merlot
<b>RED</b>	<b>Montpellier</b> Pinot Noir
	<b>Spellbound</b> Cabernet Sauvignon



**\$20**

**BOTTLES**

**SPECIALTY COCKTAILS** \$\$

**SHINEBOX**

Black Tea-infused Bourbon,  
Lemon, Orange and Rhubarb Bitters

**BERNIE LOMAX**

Rum, Gin, Vodka, Tequila,  
Lemon-Lime Soda, Chambord

**75 SKINNY**

Choice of Vodka or Gin, Lemon,  
Lavender, Prosecco

**PALOMA**

Silver Tequila, Lime, Agave,  
Grapefruit Soda

**\$8**

**\$6**  
**Mixed Drinks**

*with*

Sobieski Vodka

•

El Dorado Rum

•

Four Roses Bourbon

•

New Amsterdam Gin

•

Sauza Blue  
Silver Tequila



**Marinated Bar Nuts** \$4

**CHEFS SIGNATURE JERKY** \$5

**CHEESY "GARIC KNOTS"** \$10

Deep fried pizza dough with garlic butter, local cheese curd, and tomato sauce on the side

*MHBC Buffalo Wings* \$10

Blue cheese aioli

**WOOD FIRE PIZZA** \$14

Margherita

BBQ Chicken

Wild Mushroom White Pie

**Crispy Pierogies** \$8

Served with caraway sour cream

**MAG-N-CHEESE BALLS** \$6

**PORK BELLY TACOS** \$9

2 flour tortillas, glazed pork belly, kimchi,  
shredded romaine, radishes

**WAFFLE FRY NACHOS** \$11

Pulled Pork, Pickled jalapenos, pico de gallo,  
melted cheddar, sour cream



**MILL HOUSE**  
BREWING COMPANY