



# PERENNIAL

MONDAY-FRIDAY 4-6 PM

## COCKTAILS | \$12

### NIGHT LIFE

*old line vodka, blood orange, lime, hibiscus*

### RED HERRING

*olmeca altos plata tequila, passion fruit, bell pepper, vanilla, habañero*

## SPIRIT-FREE | \$10

### JOEY POTTER

*seedlip, mixed berry preserve, lime, mint, garden tonic*

## WINE | \$8

RED

ROSE

WHITE

## DRAFTS | \$6

DIAMOND BACK *green machine*

EVOLUTION *seasonal*

STELLA ARTOIS *belgian ale*

MONUMENT *penchant pilsner*

## BEER | \$5

BLUE MOON

COORS LIGHT

CORONA EXTRA

GUINNESS STOUT

MICHELOB ULTRA

YUENGLING

WYNDRIGE CIDER

## \$6 SNACKS

### MARGHERITA PIZZA

*three cheese, tomato, basil*

### MALT VINEGAR FRIES

*garlic aioli*

## \$8 SNACKS

### MUSHROOM &

### CARAMELIZED ONION PIZZA

*black garlic bechamel, fresh oregano*

### PEPPERONI PIZZA

*shaved red onion, three cheese, basil*

### CRISPY CAULIFLOWER

*peanut butter, cashew*

## \$10 SNACKS

### SHRIMP SCAMPI PIZZA

*three cheese, confit garlic, fresh oregano*

### CHICKEN WINGS

*sweet heat, toasted garlic, bleu cheese*

### WOOD FIRED CRAB

### QUESADILLA

*jalapeño, adobo vinaigrette*

*A customary gratuity of 20% will be added to all parties of 6 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.*