



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

CRISPY CAULIFLOWER

peanut butter, cashew

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.