

H A P P Y H O U R
T U E S D A Y - S A T U R D A Y
4 : 0 0 - 6 : 0 0

C o c k t a i l s 6

SUNSET tequila, pineapple, Bordeaux cherry

EASTLAND CRUISER rum, citrus, orange, cranberry

BOURBON SMASH bourbon, house lemonade, mint

VESPER gin, vodka, dry vermouth

MANHATTAN bourbon, sweet vermouth

SPIKED THYME LEMONTINI vodka, simple, lemon

W i n e 6

Faustino **TEMPERNILLO, 2016**

Greve **MALBEC, 2015**

Jean Paul **CUVEE, 2016**

Los Monterros **BRUT ROSE CAVA**

Pizzolato **ORGANIC PINOT GRICIO, 2019**

Jardin **UNOAKED CHARDONNAY, 2014**

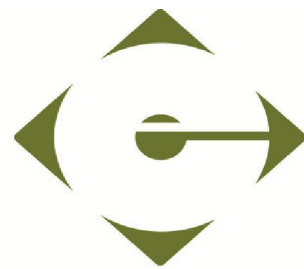
S e l e c t D r a f t s 5

615 LAGER

HIGHLAND BERERY GALIC AIL

BRIGHTWOOD ROSE CIDER (4)

DISCOVERY ORANGE BLOSSOM HONEY MEAD (4)



eastland cafe

T a p a s

FRIED PICKLE CHIPS

“comeback” sauce 5

CHICKPEA SMASH

arugula, pickled beats, roasted tomatoes, tahini vinaigrette 7

SMOKED CHICKEN WINGS

spicy mango bbq sauce with cilantro buttermilk ranch 8

CRISPY PIMENTO CHEESE

House made chipotle sauce, agave, paprika, citrus 7

CHICKEN & VEGETABLE POTSTICKERS

mae ploy, cilantro, sesame seeds 7

EC FISH TACOS

Beer battered fish, corn or flour tortilla, charred green onion, radish, salsa, chili rojo crema, cilantro 7

STONE BAKED PIZZA MARGHERITA

fresh basil, garlic, red sauce, house pulled mozzarella 8

STONE BAKED PEPPERONI PIZZA

red sauce, mozzarella, pepperoni 8