

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

Bellafina **PROSECCO**

Bousquet **SPARKLING ROSE CAVA,**

Casteggio **PINOT GRIGIO, 2019**

Casa Mateo **SAUVIGNON BLANC, 2018**

Bousquet **CHARDONNAY, 2016**

Turno de Noche **MALBEC, 2019**

Pepperwood **PINOT NOIR**

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

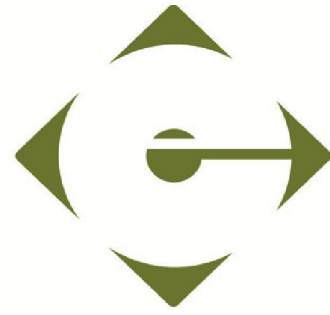
MUCHACHOS LAGER

HONKY TONK HAZEFEST IPA

NEW HEIGHTS NAVAL GRAZER

EL CHAVO MANGO HABANERO CIDER

HI WIRE BED OF NAILS BROWN ALE



eastland cafe

T a p a s

FRIED PICKLE CHIPS
“comeback” sauce 5

CHICKPEA SMASH
arugula, pickled beets, 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