

HAPPY HOUR

3:00 - 5:00 DAILY

DRINKSGST and PST included

OYSTER BAY SAUVIGNON BLANC

6 oz glass **9.00**

CONO SUR PINOT NOIR

6 oz glass **7.00**

PERSEPHONE PALE ALE

16 oz **5.75**

TAPWORKS SEASONAL SOUR

16 oz **5.75**

BLACKFISH LAGER

16 oz **4.25**

MARGARITAS

1 oz of Tequila & .5 oz of Triple Sec. Choose from Lime, Strawberry, Mango, or Peach **8.25**

HIGHBALLS

1 oz **5.00**

BAILEY'S & COFFEE

1.5 oz of Bailey's topped with Beachcomber coffee and whipped cream **7.50**

25% OFF BOTTLES OF WINE 750 ml

@blackfishpub ☑ ☐ blackfishpub.com



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20% ALL APPETIZERS!

BRUSCHETTA

Fresh tomatoes, parmesan, red onion, basil, garlic, served on warm, toasty crostinis, drizzled with a balsamic glaze **18.95**

QUESADILLAS

Tomatoes, bell peppers, jalapenos, black beans, corn, shredded cheddar cheese folded between a flour tortilla, served with salsa, sour cream **17.95**

Add chicken or spicy beef 8.95 Guacamole 3

CHARCUTERIE BOARD

Premium sliced aged meats, pickled vegetables, candied jalapeños, sundried tomato olive tapenade, gorgonzola cheese, grainy dijon and crostinis **25.95**

WINGS

One pound of chicken, teriyaki, salt & pepper, thai chili, honey garlic, bbq or red hot. Served with carrot, celery sticks, your choice of dip **18.95**

POTATO SKINS

Potato wedges covered with bacon, green onions, blend of melted cheeses, served with sour cream 18.95 | Add chicken or beef 8.95

CHICKEN FINGERS

Tender strips of house made breaded chicken served with Yukon gold fries and your choice of dip **19.95**

FRESH VEGETABLE PLATE

Fresh vegetables served with pita and homemade hummus 19.95

COCONUT CURRY MUSSELS

One pound of mussels in a creamy coconut curry sauce, served with garlic toast 24.95

CALAMARI

Lightly breaded and garnished with red, green onions, served with tzatziki 19.95

BAKED BRIE

Sweet – with strawberry compote and a balsamic glaze **Savory** – with sundried tomatoes and a pesto drizzle. Both served with warm, toasty crostinis **18.95**

GARLIC PRAWNS

One dozen prawns sautéed in white wine and garlic butter, served with garlic toast **20.95**

STICKY RIBS

Slow roasted pork ribs cut and covered in our house made chipotle maple bbq sauce **24.95**

NACHOS

Layers of tortilla chips baked with shredded cheese, corn, black beans, jalapenos, banana peppers, green onions, bell peppers, tomatoes, black olives, served with salsa, sour cream **24.95**

Add chicken or spicy beef 8.95
Guacamole 3 | Extra dips 1.50 each