



WILLIAM & HENRY HAPPY HOUR
4:30PM TO 6:30PM DAILY

WILLIAM & HENRY WAGYU BURGER AGED CHEDDAR, SMOKED BACON, TATER FLATS	14.00
BLEU BURGER WAGYU BURGER, IMPORTED BUTTERMILK BLEU CHEESE, TATER FLATS	15.00
STEAK AND FRITES N.Y. STRIP STEAK, SCALLION GARLIC BUTTER, TATER FLATS	23.00
TEMPURA SHRIMP SAUTÉED SPINACH, SWEET SOY GLAZE, WASABI	15.00
FRIED ZUCCHINI STICKS TENDER STRIPS OF ZUCCHINI, FRIED GOLDEN BROWN, CHIPOTLE AIOLI	7.00
PROSCIUTTO & GOAT CHEESE BRUSCHETTA LIGHTLY TOASTED BAGUETTE, FIG JAM, GOAT CHEESE, BALSAMIC GLAZE	10.00
PICKLE STICK FILET TIPS, DILL PICKLES, TATER FLATS	12.00
FILET MIGNON SANDWICH BRIOCHE, CREAMY HORSERADISH SAUCE, RED ONION, TATER FLATS	18.00
WILLIAM & HENRY FILET TIP BUTTERMILK BLEU CHEESE SALAD BABY ARUGULA, ROMAINE, MIXED SPRING GREENS, ONIONS, TOMATOES, OLIVES, CRUMBLIED BUTTERMILK BLEU CHEESE, HOUSE VINAIGRETTE	12.00

☆ Consuming raw or undercooked steak, salmon, or eggs may increase your risk of foodborne illness.



HAPPY HOUR WINE AND BEER

WHITE WINE

GLASS/BOTTLE

WITHER HILLS SAUVIGNON BLANC '17 NEW ZEALAND RIPE CITRUS NOTES, HINTS OF TROPICAL GUAVA ON THE NOSE, ENTWINED WITH FRESHLY CUT GRASS AND TART PINEAPPLE ON THE MOUTHWATERING DRY, CRISP PALATE	7/28
FRITZ ZIMMER RIESLING '16 GERMANY FRUITY, WITH BRIGHT, CRISP FLAVORS OF GREEN APPLE, PEAR, AND PEACH	7/28
KUENTZ-BAZ BLANC '17 ALSACE, FRANCE RIPE PEAR NOSE, SPICY PEAR FRUIT ON THE MIDPALATE, DRY AND FRESH, WITH A SLIGHTLY LEMONY FINISH	8/32
CHASING LIONS CHARDONNAY '16 CALIFORNIA FLAVORS OF MELON, CITRUS FRUIT, APPLES AND A SLIGHT BIT OF TOASTED PINEAPPLE	9/36

RED WINE

GLASS/BOTTLE

FARNESE FANTINI SANGIOVESE '17 ITALY GARNET COLOR, STRAWBERRIES AND BLACK CHERRY, HINTS OF WOOD, MEDIUM-BODIED	7/28
LES VOLETS PINOT NOIR '16 FRANCE LIGHT RED COLOR, RIPE CHERRY, VERY GENTLE TANNINS, SILKY FINISH	7/28
AGRIVERDE MONTEPULCIANO D'ABRUZZO '17 ITALY DARK PURPLE HIGHLIGHTS, FRESH FRUIT AND SPICY NOSE, SOFT AND BALANCED WITH A LONG FINISH	11/48
FOXGLOVE CABERNET SAUVIGNON '17 CALIFORNIA DARK, LUSH RED AND BLACK FRUITS INTERMINGLED WITH EARTH AND SPICE, RIPE TANNINS AND GREAT ACIDITY	10/40

COCKTAILS

COSMO VODKA, TRIPLE SEC, CRANBERRY, LIME	\$9.00
PISCO SOUR PISCO, LIME, SIMPLE SYRUP, EGG WHITES	\$9.00
MANHATTAN BOURBON, SWEET VERMOUTH, ANGOSTURA BITTERS	\$9.00
DARK & STORMY DARK RUM, GINGER BEER, LIME	\$9.00

BOTTLES AND CAN BEERS

SAM ADAMS 76 (CAN)	2.50
LAGUNITAS LITTLE SUMPIN' ALE	2.75
STELLA ARTOIS	3.50
MICHELOB ULTRA	2.50
MILLER LITE	2.50
BUD LIGHT	2.50