



THE
Veranda

happytails & happytizers

5:30pm — 7:30pm
monday — friday

happytails



craft beer, domestic 5

bud light, budweiser, coors light,
miller lite, st. pauli girl *non alcoholic*

craft beer, import 6

kona brewing longboard lager,
kirin, stella artois



wines by the glass 12

- stonestreet, cabernet sauvignon
- yangarra estate shiraz, mcclaren vale, australia
- paul hobbs `crossbarn` pinot noir, sonoma coast
- talbott, chardonnay, st lucia
- craggy range, sauvignon blanc, nz
- zaccagnini pinot grigio, abruzzi, italy



veranda well cocktails 10

featuring our classic vodka, gin,
rum & tequila prepared just the
way you like

happytizers



spicy ahi roll | *nf / df* 10

chicken wings | sweet & spicy 10
chili sauce, mint yogurt aioli *nf*

calamari | wasabi cocktail, yuzu 10
kosho aioli, asian remoulade

assorted cheese platter | *ef* 10
sesame lavash, pickled red onion,
seasonal fruits

ahi poke musubi | *crab namasu,* 17
asian remoulade nf / df

gf= gluten free / nf= nut free / df= dairy free / ef= egg free

**consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness*