

Mattison's[®]
Forty-One

Happy Hour \$4 Martinis & \$5 Apps
daily from 4-7pm in the lounge

\$5 Apps Menu

Calamari crispy, flash fried calamari with sweet Thai chili and an Asian mustard sauce

Soy-Ginger Glazed Chicken Satay with pickled Asian vegetables

Warm Baby Spinach Gratin with white corn tortillas

7" Margherita Pizza tomatoes, basil, and fresh mozzarella cheese

Artichokes Esther-Style tempura battered artichoke hearts, tomato, lemon-caper butter, and Asiago cheese

Crab Cake with habanero-mandarin rémoulade and rainbow micro greens

Goat Cheese Bruschetta marinated tomatoes and pesto goat cheese on grilled rustic bread with basil olive oil and aged balsamic drizzle

Shrimp Rangoon two tempura fried jumbo shrimp with an herb cream cheese and sweet Thai chili sauce

Tuna Tango Tartare fresh ahi, diced, seasoned and layered on wonton crisps

\$4 Martini Menu

Traditional Martini Pinnacle vodka

Chocolate Martini Pinnacle vanilla vodka, light crème de cocoa, and dark crème de cocoa

Mango Martini Pinnacle mango vodka, lemon juice, and simple syrup

Sour Apple Martini Pinnacle citrus vodka, sour apple pucker, and sweet & sour mix

Espresso Martini Pinnacle vanilla vodka, Kahlua, and espresso

Key Lime Pie Pinnacle vodka, Liquor 43, lime, cream, and graham cracker crust

Cosmopolitan Pinnacle citrus vodka, triple sec, cranberry, and lime

Raspberry Lemon Martini Pinnacle raspberry vodka, triple sec, sweet & sour mix, and a splash cranberry

Bellini Martini Pinnacle vodka, peach schnapps, splash of OJ, and champagne

\$4 Mojito Menu

Traditional Mojito Bacardi Rum with fresh lime, muddled mint leaves, simple syrup, and soda

Coconut Mojito Malibu Coconut Rum

Mojito Negro a dark twist on the Traditional Mojito, made with Meyers Rum

O' My Mojito Bacardi, and a splash of OJ (a little touch of orange goes a long way)

Watermelon Mojito Bacardi Grand Melon Rum

English Mojito Bombay Sapphire Gin (gin and mint, who knew?)

Jamaican Mojito Appleton's Jamaican Rum and a splash of pineapple juice