

DAILY HAPPY HOUR: 11A-6P

HAPPY HOUR DRINKS

COCKTAILS

SEASONAL CRUSH

Orange, grapefruit, seasonal - \$9

COTTAGE RUM PUNCH

Cruzan rum, OJ, pineapple, grenadine - \$10

BLOODY MARY

Titos, George's bloody mix, olive - \$10

PAPA'S MARGARITA

Hornitos Reposado, agave, triple sec, lime - \$9

\$1 OFF WELL DRINKS

HOUSE WINE - \$7

PINOT GRIGIO

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

BEER

COORS LIGHT DRAFT - 16oz	\$4
COORS LIGHT DRAFT - 23oz	\$5
NATURAL LIGHT CAN - 25oz	\$5
BUDWEISER BOTTLE	\$4
BUD LIGHT BOTTLE	\$4
MILLER LITE BOTTLE	\$4

THE
COTTAGE
CAFE
RESTAURANT & PUB

DAILY HAPPY HOUR: 11A-6P

HAPPY HOUR

FOOD



EATS

DUNE FRIES

Cheddar jack cheese, crispy bacon, green onions
ranch dressing - Sandpile \$7 - Dune \$12

COTTAGE CHICKEN FINGERS

Honey mustard - Small \$6 - Large \$9

FIERY FINGERS

House spicy buffalo, blue cheese dressing
Small \$7 - Large \$10

STEAMED SHRIMP

Old Bay, cocktail, lemon
Half pound \$11 - Whole pound \$21

FRIED MOZZARELLA

Marinara - \$9

COCONUT SHRIMP

Sweet thai chili sauce - \$11

CRABBY PRETZELS

Cheddar jack, green onions, Old Bay - 12

FRIED DILLY PICKLES

Jalapenos, ranch - \$8

COTTAGE FAVORITES

Served with hand cut fries & coleslaw

AVAILABLE TOPPINGS \$1 EACH: Bacon, sauteed mushrooms
sauteed yellow onions

COTTAGE BURGER

American, lettuce, tomato, onions, toasted bun - \$10

GRILLED CHICKEN SANDWICH

House marinade, cheddar jack, lettuce, tomato
onions, toasted bun - \$10

FRIED FISH SANDWICH

Lettuce, tomato, onions, tartar, toasted bun - \$10

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.