



HAPPY HOUR

at

café 44

Tues–Fri | 3–8pm

Executive Chef
Nicki Lewis

Charcuterie 25 / 44

chef's selection of 3/5 charcuterie & 3/5 artisan cheeses, house accouterments, olives & fruit, rosemary focaccia & lavash, olive oil & balsamic vinegar

Two-For-Tuesday

buy one at regular price, get one refill free

chianti, pinot grigio, velvet devil merlot
stella artois, devil's backbone

Wine Flight Wednesday

wine flights \$10 & \$15

½ off **select** bottles red & white wine

Chambong Thursday



\$5 Chambong pour

½ off bottles of Ruffino
Prosecco & Rosé

Crafty Friday

\$2 off classic &
Joe Q. signature cocktails

Corporate Happy Hour

Book your event today!
Boxwood Lounge | Terrace | Buy-out
Ask your server for details

Café Dips

choice of warm pita or tortilla chips

Crab Dip 16

blue crab, cream cheese, cheddar,
old bay panko topping

Baked Goat Cheese Dip 15

creamy goat cheese & black pepper,
topped with heirloom tomatoes & balsamic

Capitol Hill Dip 12

cream cheese, cheddar,
pork sausage & fresno peppers

Hummus Solo or Trio 7/15

plain | roasted red pepper | kalamata olive

Mexican Trio 12

house spicy salsa, queso, fresh guacamole

Spinach Artichoke Dip 12

creamy, cheesy, topped with parmesan

House Specialties

Sweet & Spicy Pork Sliders 15

pulled smoked pork, local bibb, grilled peaches,
habanero aioli, brioche, kettle chips

BBQ Chicken Sliders 13

pulled smoked chicken, house b&b pickles,
alabama white sauce, brioche, kettle chips

Cajun Shrimp Tacos 13

three soft shell flour tortillas, cajun shrimp,
mango & harissa aioli, red cabbage, cilantro,
queso fresco, house spicy salsa

New England Lobster Roll 17

toasted new england bun, 3 oz lobster,
seasoned mayo, chives, sea salt kettle chips

The Big Dipper 13

gruyère, white cheddar, manchego,
house sourdough, tomato basil soup
white truffle +4



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Small Plates

Pork Belly Bites 10
rendered pork belly in sweet thai chili sauce

Beer & Mustard Mussels 13
312 goose island wheat & spicy mustard broth,
sautéed fennel & onion, crostini

Meatballs 10
beef & pork meatballs
balsamic glazed or bourbon bbq

Mini Crab Cakes 14
five blue crab cakes with house remoulade

Crunchy Teriyaki Ahi Tuna 15
seared ahi tuna, toasted sesame seeds,
teriyaki, spicy mayo

Rosemary Focaccia 5
olive oil & balsamic

Fajita Quesadilla 12
seasoned top sirloin, fajita vegetables,
cheddar, house spicy salsa, sour cream

Plain Jane Quesadilla 9
cheddar, house spicy salsa, sour cream

Bluey Bread 5
jalapeno, cream cheese & cheddar
croissant bites

Beverages

Iced Tea & Lemonade 3 | free refills
Coke, Diet Coke, Sprite 3 | free refills

San Pellegrino | Aqua Panna 2.5

Sparkling Fruit Beverage 2.5
lemon | blood orange

Pizza

Imported Italian 10" thin crust
mozzarella blend

Classico 7
rosemary olive oil

Pepperoni 8
rosemary olive oil

Roasted Mushroom & Tomato 10
rosemary olive oil

Prosciutto Arugula 12
dark balsamic

Chicken Taco 12
seasoned chicken, roasted corn & poblano
peppers, cilantro & lime crema

Entrée Salads

Chicken Caesar 12
chicken, romaine, grated parmesan,
house-made croutons & caesar dressing

Seasonal 12
spring mix, dried cranberries, candied bacon,
apples, bleu cheese, apple cinnamon balsamic
vinaigrette; **add chicken +4**

Sweets

Vanilla Bean Gelato 6
olive oil & smoked sea salt

Guinness Sea Salt Brownie 8
vanilla bean gelato

Pistachio & White Chocolate Cookie 4
Chocolate Chip Cookie 2

menu subject to change | single check only & 20% service charge added on parties of 6 or more

*May be served raw or undercooked. Consuming raw or undercooked eggs, meat or fish may increase your risk of foodborne illness.