

# June Hill's

TABLE

## HAPPIER HOUR

DAILY 2 – 6 PM

WELL SPIRITS	5
CRAFT BEER	6
DOMESTIC BEER	4
WINE <b>GF</b>	5
Chardonnay, Cabernet, or Champagne	

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## BITES

<b>OVEN ROASTED GARLIC TOAST</b>	2
Slow Roasted Garlic and Parmesan on Ciabatta, Olive Oil, Chili Flake, Basil	
<b>POLO POPPERS</b>	6
Six Piece House-Made Jalapeño Poppers, Ranch	
<b>CRISPY CHICKEN WINGS</b>	7
Choice   Extra Spicy, Buffalo, or Chipotle BBQ, Served with Vegetable Crudites and Blue Cheese	
<b>BOSC PEAR BRUSCHETTA <b>GF</b> ♥</b>	6
Oven Roasted Bosc Pear, Herbed Goat Cheese, Candied Pecans, Crispy Sage, on Grilled Ciabatta	
<b>CRISPY BRUSSELS SPROUTS <b>GF</b></b>	6
Heirloom Cherry Tomatoes, Aged Balsamic Reduction, Parmesan, Crispy Garlic	
<b>POLO NACHOS <b>GF</b></b>	6
Tortilla Chips, Ranchero Sauce, Black Beans, Pickled Shallots, Jack Cheese, Avocado Cream, Side of Jalapeño Marmalade	
<b>BBQ ST. LOUIS RIBS <b>GF</b></b>	6
Three Piece Smoked, Braised, and Grilled St. Louis Ribs, Chipotle BBQ Sauce, Coleslaw	
<b>CALAMARI ROMESCO</b>	8
Crispy Golden Calamari, Romesco Marinara	

**GF** Gluten Free ♥ Heart Healthy

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.