

WELCOME TO HAPPY HOUR AT JEREMY'S ON THE HILL!

(2:00-6:00, MONDAY – FRIDAY, DINE IN ONLY)

Soup Du Jour: Cup 3.50 **Seasonal Pumpkin Almond Bisque** Cup 4.00

Lobster Bisque: Cup 6.00 **(HH Soup Bowls are \$2 off)**

Jeremy's Brussels Sprouts: Served Crispy in Ponzu Sauce *Half* 5.00 *Full* 7.00

Braised Pork Shoulder Mac & Cheese: with Creamy Béchamel Sauce 7.50

Artichoke Hearts: Cheese Stuffed, Prosciutto Wrapped, on Organic Greens 7.50

Julian Apple Salad: with Mixed Organic Greens with Apples, Candied Nuts,

Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles *G/F* 8.50

Burgers are Served on a Brioche Bun with Our Famous, House Cut Garlic-Herb Fries.

Or *Replace the Bun and Fries for a Gluten-Free Quinoa-Salad Bowl!*

California Sunshine Burger: Grass Fed Beef with Chipotle Aioli,
Avocado Mousse, Fresh Pineapple Pico de Gallo and Organic Greens 13.95

'Gloopy' Bacon-Cheese Burger: Grass Fed Beef with Cheddar Cheese,
Caramelized Onions and Apple Wood Smoked Bacon 13.95

Add a Local Julian Nickel Beer for 5¢!

(For Happy Hour Burgers only. Limit one Beer per Burger Ordered. Must Be 21+)

Draft Beers

\$2 off!

Bubbles and Sweets

Sparkling Brut, Veuve Du Vernay (*France*) "Split" Bottle 5.00

The Julian Triple-Apple: *Made with Local Julian Apple Wine, Julian Sparkling Apple Wine, and Julian Fresh Pressed Apple Cider* 11.00

Julian Apple Cider-Mulled Red Wine, Served Warm 5.00

White Wine by the Glass

Chardonnay, 5.00

Pinot Grigio, 6.00

Red Wine by the Glass

Pinot Noir, 5.00

Malbec, 7.00

Limited Bottle Specials

Sparkling Brut, Miquel Pons (*D.O. Cava, Spain*) 16

Burlesque, Ramona Ranch (*Ramona, CA*) 16

Sauvignon Blanc, Savee Sea (*Marlborough, NZ*) 18

Viognier, Hawk Watch (*Warner Springs, CA*) 20

Sweet Huxelrebe, Dr. Hinkle (*Rheinhessen, Germany*) 26

Estate Red 'Torrent', Brutocao (*Mendicino, CA*) 30

Red Blend, Tradition (*Napa Valley, CA*) 32