



HAPPY HOUR

Monday-Friday 2:00 pm- 6:00 pm | Monday-Saturday 9:00 pm- Kitchen Close
ALL DAY SUNDAY | DINE IN ONLY

HAPPY HOUR APPETIZERS

\$7.00

Firecracker Shrimp Flatbread

Half order of garlic herb flatbread drizzled with basil olive oil and topped with firecracker sauce, mozzarella cheese, fresh shrimp and green onion

Lookout Supreme Flatbread

Half order of garlic herb flatbread topped with mozzarella cheese, pepperoni, sausage, house marinara, red onion and green olives

Steak Bites

Juicy steak bites served with blue cheese crumbles, onion strings, mushrooms and onions

Totchos

Crispy tater tots topped with homemade queso, pulled pork, scallions and BBQ sauce.
Substitute steak for \$3.00

Firecracker Shrimp

Fresh shrimp sautéed in basil and garlic olive oil served with firecracker dipping sauce and blue cheese coleslaw

Stuffed Mushroom Caps

Jumbo mushroom caps stuffed with cream cheese, sausage, onion and cheddar cheese. Served with parmesan peppercorn ranch.

\$6.00

Buffalo Chicken Flatbread

Half order of garlic herb flatbread with tender white meat chicken tossed in buffalo sauce topped with chipotle ranch and ghost pepper cheese.

BBQ Flatbread

Half order of garlic herb flatbread topped your choice of pulled pork or tender white meat chicken, house BBQ sauce, mozzarella cheese and red onion

Smoked Brisket Wontons

Crispy wontons stuffed with house smoked brisket, cream cheese and chives served with bourbon BBQ dipping sauce

Nachos En El Lado

Half order of fresh tortilla chips, zesty queso, seasoned ground beef with all the toppings on the side. Served with sour cream and salsa.
Substitute chicken for \$1.

Szechwan Green Beans

Fresh green beans lightly coated with Seasonings, Szechwan sauce and pan seared to lock in the flavor. Served with parmesan peppercorn ranch.

8 Wings

With choice of one sauce. Lookout Rub, Teriyaki, BBQ, Sweet Chili, Jerk Dry Rub, Thai Peanut, Cajun Dry Rub, Buffalo, Szechwan, Habanero, Served with blue cheese or ranch.

\$5.00

Tater Tots

A basket of our house tater tots served with a side of Thai peanut sauce

Cheese Curds

A basket of our melt in the mouth cheese curds served with homemade marinara

Onion Rings

A heaped basket of golden fried onion rings

Pretzels and Queso

Warm pretzels served with a side of our homemade zesty queso

HAPPY HOUR DRINKS

All Day Sunday | Monday-Friday 2 pm-6 pm | Monday-Thursday 9 pm-close

\$5 Premium & Craft Beer
\$3.50 Call Drinks, Domestic Taps & House Wines
\$3 Rail Drinks

TAP LIST

Craft Beer



Stella Artois

16oz ~ \$5

22oz ~ \$7

Stella Artois is a classic Belgian lager, golden in color with exceptional clarity and a spicy hop character. ABV 5.0%



Fulton Sweet Child of Vine

16oz ~ \$5

22oz ~ \$7

Generous quantities of CTZ and Glacier hops are added throughout the boil then, late in fermentation infuse with another dose of Glaciers. ABV 6.4%.



Lookout 60

16oz ~ \$5

22oz ~ \$7

Brewed by our friends at Omni Brewing to celebrate of 60th year in business. An IPA with sessionable qualities. ABV 5.8%



Surly Furious

16oz ~ \$5

22oz ~ \$7

An amber-colored ale with citrusy hoppy aromas and flavors, balanced out by a chewy caramel malt backbone, with a refreshing bitter finish. ABV 6.2%



New Castle

16oz ~ \$5

22oz ~ \$7

Light caramel and toasted malt form the centerpiece of this somewhat divisive beer. ABV 4.7%



Summit EPA

16oz ~ \$5

22oz ~ \$7

Bronze color. Gold medal-winning flavor. With caramel, biscuity malts superbly balanced with an earthy hop bite and juicy citrus. ABV 5.2%

Premium Beer



Leine. Honey Weiss

16oz ~ \$5

22oz ~ \$6



Blue Moon

16oz ~ \$5

22oz ~ \$6



Angry Orchard

16oz ~ \$5

22oz ~ \$6

Domestic Beer



Mich. Golden Light

16oz ~ \$3.50

22oz ~ \$4.50



Miller Lite

16oz ~ \$3.50

22oz ~ \$4.50



Coors Light

16oz ~ \$3.50

22oz ~ \$4.50

Rotating Craft Taps

Ask Your Server for Current Brews & Pricing