

Happy Hour

Thursday-Sunday 3:00 to 6:00 pm

Mini Quesabirria Tacos 10

4 mini tacos, cheese, barbacoa style beef, cilantro, onion, chips & salsa.

Birria Nachos 10

Cheese, barbacoa style beef, cilantro, onion, chips, salsa, sour cream, Pico de Gallo, lettuce.

Coconut Shrimp 9

5 coconut shrimp, grilled pineapple salsa, sweet chili sauce.

Calamari 12

Spicy garlic aioli, lemon.

2 Beef Sliders 7

Lettuce, tomato, onion, cheddar, bacon, house mayo.

Sesame Chicken Skewers 9

4 skewers, chili sauce (fried or grilled).

Wings 10

5 wings, choice of BBQ, buffalo, sweet chili.

Caprese Bruschetta 10

Roma tomato, fresh mozzarella, basil, garlic, extra virgin olive oil, grilled baguette, balsamic glaze.

Mini Wedge 5

Half a quarter iceberg lettuce with bacon, bleu cheese, egg, tomato, topped with bleu cheese dressing finished with a balsamic glaze drizzle.

Warm Pretzel 8

Large Bavarian pretzel, stone ground mustard, jalapeño honey cream cheese.

Poutine Fries 8

Cheese curds, brown gravy, crispy French fries.

Happy Hour Drinks

Wines by the Glass

House Chardonnay 9

House Red 9

Well Drinks

Vodka 7

Gin 7

Rum 7

Tequila 7

Bourbon 7

Whiskey 7

Draft Beer 7



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*A service charge of 18% will be added to your bill. YCC operates under a tip-pool for service charge distribution: 86% is paid to dining and lounge employees, 14% is paid to kitchen employees.
**Additional gratuity is paid 100% to the employee who served you today.