



Drink Specials

\$2 OFF
all draft beer

\$2 OFF
all wines by the glass
(excludes Perlage or Coravin selections)

\$2 OFF
all cocktails

accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744
for more information.

HAPPY HOUR

MON-FRI 4-6PM • SAT 10AM-5PM
AVAILABLE IN THE BAR AREA, DINE IN ONLY

\$6 plates

TRUFFLE FRIES

CHIPS & GUACAMOLE

CHICKEN TENDERS • served with a beer honey mustard sauce

HOUSE SMOKED SALMON • greek yogurt cream cheese, bagel chips

\$9 plates

ICED OYSTERS (3) • east coast: ichabod • well fleet • island creek
mignonette, horseradish, cocktail sauce, lemon

CRISPY CALAMARI FRIES • savory lime dusted, marinated cucumber, tomato
and onion salad with citrus aioli

CōV WINGS • choice of spicy honey citrus glaze or house-made buffalo sauce

CōV FISH TACOS (2) • pan seared blackened mahi with CōV slaw and avocado salsa

FRENCH ONION SLIDERS (2) • gruyère cheese, caramelized onions
and chive crème fraîche

CLASSIC SLIDERS (2) • house pickles, lettuce, american cheese and garlic aioli

\$10 plates

CHEESEBURGER & CHIPS • 9 oz house-grind, aged cheddar, house-made chips

HARBOR ROLL • house smoked salmon, avocado, cream cheese, sesame seeds,
seared salmon, sweet soy, spicy mayo, scallions

CōV ROLL • soy paper roll, spicy tuna, snow crab, cucumber, avocado,
tempura crunch, mango salsa

\$12 plates

VINEYARD OYSTERS (4) • fresh oysters sautéed and broiled in garlic butter,
fresh lime, panko bread crumbs and chipotle peppers

BUFFALO SHRIMP

PEPPERONI & SAUSAGE FLATBREAD

BABY BACK RIBS • CōV slaw, house fries, bbq

CōV Happy Hour is available in the bar area, dine in only.