

HAPPY HOUR MENU

From 3pm-7pm & 10pm-2am

Food is served until midnight

Sunday - Wednesday and until 1am Thursday - Saturday

DINE-IN ONLY

NOT VALID WITH ANY OTHER PROMO OR DISCOUNTS



\$6.00

THAI CHICKEN SKEWERS

6 skewered marinated grilled chicken served with homemade spicy peanut chili sauce.

CALAMARI

Served with our homemade marinara sauce.

POTATO SKINS

Topped with mozzarella & cheddar cheeses, bacon & chives.
Served with sour cream.

FRIED MOZZARELLA

3 wedges of mozzarella, coated in panko bread crumbs, deep fried
& served with our homemade marinara

WEDGE SALAD

Iceberg lettuce topped with blue cheese dressing, bacon bits,
tomatoes and blue cheese crumbles

HUMMUS AND PITA

Our homemade hummus served with pita, cucumbers & tomatoes,
topped with cumin & paprika.

FRIED PICKLES

Once you try them, you'll crave them! Your choice of regular or Cajun spiced.

PAPA DILLOS

Homemade mashed potatoes with cheddar cheese, bacon and chives rolled
in panko bread crumbs then deep fried. Served with ranch for dipping

“DILLO” HAPPY HOUR DRINK SPECIALS

SKINNY MARGARITA \$5.00

BIG LONG ISLANDS \$5.00

DOMESTIC BOTTLES \$3.00

IMPORT BOTTLES \$4.00

WELL DRINKS \$4.00

FIREBALL OR

JÄGERMEISTER SHOTS \$4.00

SANGRIA AND HOUSE WINES \$5.00

\$1.00 OFF ALL DRAFT BEERS

\$1.00 OFF ALL GLASSES OF WINE

DAILY "DILLO" DRINK SPECIALS

MONDAY

Mon-YAY!

Free pool All Day & Night
Happy Hour All Day & Night
\$3.00 Off Wings
\$4.00 3 Olives Any Flavor

TUESDAY

Island Days | Tito's Tuesdays

\$4.00 Big Long Islands, Long Beaches
and Armadillo Iced Teas
\$4 Titos Handmade Vodka

Wednesday

Mexican Hump Day

\$4 Skinny Margaritas
\$3.75 Mexican Beers

THURSDAY

Three Olives Thursday

\$4.00 3 Olives Any Flavor
\$3.50 Well Drinks

FRIDAY

Fun Friday

\$5 Featured Martinis

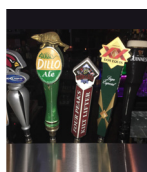
SATURDAY

Happy Hour Prices on Beer \ \$5 Big Mimosas
\$5 Three Olives Jalapeño Bloodys

SUNDAY

Hospitality Night

Happy Hour All Day & Night
\$5 Three Olives Jalapeño Bloodys
\$5 Big Mimosas



ARMADILLO HOSTS
TEAM TRIVIA NIGHT
TUESDAY AND WEDNESDAY | 7:30PM
PRIZES AND FUN TO BE HAD!



\$8.50 BY THE GLASS

2014 | Havenscourt | Pinot Grigio | CA
Citrus flavors with spice and honey accents.
Light-bodied, very fragrant and elegant.

2014 | Charles & Charles | Reisling | WASH
Crisp and sleek, with juice expansive nectarine & peach
flavors, that play against citrusy acidity
finishing with zing and sense of softness.

2012 | One Hope | Chardonnay | CA
This wine has it all! Golden straw color, golden apple
& citrus flavors, medium body & and a crisp,
yet smooth finish.

NV | Paseo | Portugal
With a dark and attractive bright ruby colour,
it has aromas of sweet cherry, dried wood and vanilla.
On the palate it has concentrated blackcurrant
and berry fruit.

2015 | Dala | Chardonnay | AZ
Tropical notes of ripe pear and hints of
honeydew melon. Crisp, clean finish.

\$9.50 BY THE GLASS

2014 | Cliford Bay | Sauvignon Blanc | NZ
Light straw color and tropical aromas of grapefruit and
passion fruit. The palate exhibits the same fine flavors
followed by a crisp, dry finish.

NV | Marietta Cellars | Old Vine Zin | CA
Jammy Blackberry, cassis & earthy spice aromas
followed by a full, lush dark berry & fruit flavors.

2012 | One Hope | Cabernet Sauvignon | CA
Full of baked blackberry & deep cassis aromas.
Loads of roasted coffee & cocoa notes to
fill the palate.

2013 | Route 152 | Pinot Noir | CA
With vibrant colors of wild strawberries and
raspberries, fruit forward with nice acidity and subtle
earthiness on the finish.

2014 | Magnus | Red Blend | AZ
Dried red cherry and raspberry with hints
of sandalwood, cola and rose petal. Mid-weight
with balanced fruit and acidity.