

BACKGAMMON - MONDAY'S @ MACARONI GRILL



12380 Seal Beach Blvd. Seal Beach, CA. 90740- *Happy Hour Specials until close !*

Chouettes begin at 2 pm - Tournament at 5 pm. Every Monday Tournament details.

Entry fee is \$20.

You may enter or re-buy in the First round up until 6.15 pm for only \$10.

You may enter or re-buy for \$20 in the 2nd round up until 7 pm. Prizes to top 4 finishers
Optional side pools of \$10 and \$20 available.

For additional info contact Paul at 562-301-4268. Visit www.ocbackgammon.com

***Note-Win-Loss records and Club Rating will be counted for Player statistics.

No Master points awarded for Player of the Year & Elite 8 championship competition, which will remain for our once a month Sunday tourneys at Embassy Suites.



SIP. TASTE. CELEBRATE.

HAPPY HOUR

3pm-Close

TO EAT

\$4

BRUSCHETTA
grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil

WHIPPED FETA
warm, creamy feta, grilled rosemary bread

TOASTED CHEESE RAVIOLI
crispy ravioli stuffed with four-cheese blend, arrabbiata, parmesan

SIGNATURE MAC + CHEESE BITES
crisp-fried four-cheese pasta, truffle dip

\$6

FLATBREADS
margherita | pepperoni | sausage + peppers

CRISPY ARTICHOKE
artichokes, charred lemon, citrus black pepper aioli

SPICY RICOTTA MEATBALLS
house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata

\$8

MEDITERRANEAN HUMMUS
house-made hummus, toasted pine nuts, olive oil, rosemary crackers

PROSCIUTTO + CHEESE BOARD
imported prosciutto, sun-dried tomato herbed goat cheese, grana padano cheese, rosemary crackers, fig jam

SPINACH + ARTICHOKE DIP
spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread
add shrimp 2

SIP. TASTE. CELEBRATE.

HAPPY HOUR

3pm-Close

TO DRINK

\$4

DRAFT BEERS
WELL DRINKS
HOUSE WINE
red or white

FROSE
cupcake rosé, strawberry purée, monin agave nectar blended with fresh citrus

FRIZZANTES
soda water, natural flavors + fresh fruit garnish
cucumber | strawberry-cucumber

\$6

PREMIUM COCKTAILS

RED SANGRIA
caviochioli lambrusco + fresh fruit blend

WHITE SANGRIA
house white wine + fresh fruit blend

WHITE PEACH SANGRIA
carletto pinot grigio, peach purée, sparkling white wine

SELECT WINES BY THE GLASS
cupcake rosé | carletto pinot grigio | tormarasca chardonnay | garnet pinot noir | coppola diamond collection cabernet sauvignon | z. alexander brown uncaged red blend

\$8

SIGNATURE COLLECTION COCKTAILS

ITALIAN MARGARITAS
prima | spicy cucumber | cucumber | strawberry

ITALIAN MULE
absolut lime vodka, house-made lime agave sour, ginger beer, caravella limoncello

ULTIMATE BELLINI
bacardi rum, lunetta prosecco, house white wine, peach, black raspberry

ROMANO'S OLD FASHIONED
maker's mark, disaronno amaretto, pure cane syrup, dash of bitters, orange peel, rosemary

PREMIUM SELECT WINE
terlato pinot grigio
noble vines 446 chardonnay
meiom pinot noir
robert mondavi cabernet sauvignon

Macaroni Grill Playing