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HAPPY HOUR



**DRINKS
5 EACH**

WINES BY THE GLASS

STANFORD SPARKLING, CA

OAK VINEYARDS CHARDONNAY, CA

CIELO PINOT GRIGIO, VENETO, IT

HACIENDA CABERNET SAUVIGNON, CA

RYDER ESTATE PINOT NOIR, CA

DRAFT BEER

SPECIALTY COCKTAILS

POM & CIRCUMSTANCE

FABER CITRUS VODKA, COINTREAU, PAMA,
LIME, POMAGRANTE

ONE 75

PIMMS NO. 1, LEMON, AGAVE, CA'FURLAN
MOSCATO

ALL CIDER & NO TALK

REVIVALIST SOLSTICE GIN, BITTER TRUTH
ALL SPICE DRAM, SPICED BROWN SUGAR,
ORANGE, APPLE CIDER

PASS THE BUCK

GOSLINGS, MOUNT GAY BLACK
BARREL RUM, BITTERS, CLUB, AROMATICS,
BARROWS INTENSE GINGER, HONEY, LIME,
GINGER BEER

**SMALL PLATES
8 EACH**

ROASTED TOMATO FENNEL SOUP

GOAT CHEESE CHIVE CROSTINI

WHIPPED CALABRO RICOTTA

GRILLED ARTISAN BREAD, 30 YR OLD BALSAMIC, ESTATE OLIVE OIL

A.B. KOBE BEEF HOT DOG

BACON ONION JAM, EPIC PICKLES, MUSTARD

SHORT RIB TOAST

FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH CREAM

BLT TOAST

BACON ONION JAM, GOAT CHEESE, PETITE ARUGULA, SUNGOLD TOMATO

STRAWBERRY TOAST

LEMON RICOTTA, MARCONA ALMOND CRUMBLE, AGED BALSAMIC, PETITE BASIL

BURRATA

CRISPY PORK BELLY, GRILLED PEACHES, GARNET MUSTARD, AGRODULCE

CHARRED SPANISH OCTOPUS

ROMESCO, LA TIERRA OLIVE OIL

HAPPENINGS

BOOZY BRUNCH

EVERY SATURDAY &
SUNDAY

**GIRLS NIGHT OUT
EVERY WEDNESDAY
IN THE LOUNGE**

6:30-9:30 PM

**\$39 THREE COURSE
PRIX FIXE DINNER**

SUNDAY - THURSDAY
5 - 7 PM

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES