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

Princess Peach
Faber Citrus Vodka, St. Germaine, Peach, Cranberry, Lime, Sparkling

City of Starlights
Bluecoat Gin, Rothman & Winter Creme De Violette, Cotes Mas Rose, Agave, Lemon, Orange Blossom, Ca Furlan Moscato d'Asti

Ham Handed
Belvedere Unfiltered Vodka, Fruitlab Ginger Liqueur, Orgeat, Honey, Lime, Barritt's Ginger Beer

Wham!ojito
Faber Rum, Watermelon, Agave, Lime, Fresh Mint, Soda

SMALL PLATES
8 EACH

Chilled Gazpacho
Sun Gold Tomatoes, Cucumbers, Basil

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

Blackened Salmon Tacos
Pico De Gallo, Pickled red Onion, Cilantro Jalapeño Crème Fraiche

Short Rib Toast
Farm House Aged White Cheddar, Horseradish Cream

Truffle Wild Mushroom Toast
Whipped Fresh Ricotta, Roasted Garlic

South Western Toast
Grilled Corn Salsa, Cilantro Crema, Smoked Pepper Aioli

Three Cheese Wild Mushroom Spring Roll
Smoked Gouda, Caramelized Onions, Truffle Wild Mushrooms

Triple Crème Brie
Port Cherries, Salted Marcona Almonds, Grilled Sourdough

Autograph Wedge
Baby Iceberg Lettuce, Bacon, Crispy Shallots, Tomatoes, Gorgonzola Dressing

HAPPENINGS

BOOZY BRUNCH

Every Sunday!

GIRLS NIGHT OUT
EVERY WEDNESDAY
IN THE LOUNGE

6:30-9:30 PM

ASK ABOUT OUR
PRIVATE EVENT
OPTIONS FOR YOUR
NEXT CELEBRATION

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

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