

## BY THE GLASS

### SPARKLING

- Le Colture Cruner, Prosecco 14  
Domaine Chandon, Blanc de Noir 16  
Gruet, Rosé 14

### WHITE

- Testarossa, Cuvee Los Gatos, Chardonnay 13  
EnRoute, Chardonnay 16  
Rombauer, Chardonnay 21  
Balletto, Rosé 12  
Willakenzie, Pinot Gris 13  
Groth, Sauvignon Blanc 14  
Allan Scott, Savignon Blanc 15

### RED

- Hess, Shirltail Ranches, Cabernet Sauvignon 14  
Roth, Cabernet Sauvignon 16  
Justin, Cabernet Sauvignon 18  
Mount Veeder, Cabernet Sauvignon 21  
Keenan, Merlot 15  
Grgich Hills, Merlot 19  
Cloudline by Drouhin, Pinot Noir 14  
Laird, Phantom Ranch, Pinot Noir 17  
Bruliam, Soberanes Vineyard, Pinot Noir 20  
Decero, Malbec 13  
La Storia, Zinfandel 14  
J. Lohr, Tower Road, Petite Sirah 15

### DRAUGHT BEERS

- Angry Orchard, Hard Cider (5%) 9  
Stella Artois, Lager (5.2%) 9  
Firestone, Pivo, Pilsner (5.3%) 9  
East Brother, Bo Pils, Pilsner (5%) 10  
Strike, Nor Cal, Santa Cruz, Blonde Ale (4.5%) 10  
Drake's, Hefeweizen (4.5%) 9  
Allagash White (5%) 10  
Delirium Tremens, Belgium Strong Ale (8.5%)  
10 oz - 12 16 oz - 17  
Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%) 10  
Fort Point, Villager, IPA (6.3%) 10  
Deschutes, Fresh Squeezed, IPA (6.4%) 10  
Ballast Point, Sculpin, IPA (7.0%) 10  
Original Pattern, Hazy IPA (7%) 10  
Anderson Valley, Boont, Amber Ale (5.8%) 10  
**Inquire for additional seasonal selections**

### CRAFT BOTTLED

- Allagash, Curieux, Barrel-Aged Tripel 750mL 35  
Ballast Point, Grapefruit Sculpin IPA 12oz 8  
Veraeghe, Duchesse de Bourgogne, Sour 750mL 26  
Omission, Pale Ale, Gluten-free, 12oz 6  
Clausthaler NA, Corona, Heineken 6

## LIGHTER FARE

### SLIDER

Beef patty, steak sauce 4  
Add Cheese 1

### MOROCCAN STEAK BITS

Smoked garlic herb oil,  
goat cheese-mint yogurt 18

### FLATBREAD

Capers, red onion, fennel,  
bacon lardon, bell pepper,  
wild arugula, mozzarella cheese,  
balsamic reduction 15

### HAPPY HOUR

THE SELECTIONS ABOVE MAY BE  
ENJOYED AT HALF PRICE IN THE BAR

TUESDAY—FRIDAY 3:30PM TO 6PM  
SATURDAY 5PM TO 7PM

**\$2 RAW OYSTERS ON FRIDAYS 3:30 TO 6PM**

## HAPPY HOUR DRINKS

White Wine 8  
Inquire for selection.

Red Wine 8  
Inquire for selection

### HURRICANE

Myrers's light rum, Myreres's dark rum,  
pineapple, orange juice, grenadine 8

Original Pattern, Crosshatch KÖLSCH  
(5%) 5

*Parties of 10 or more will incur an 18% service charge.*

## LIGHTER FARE

### STEAMED MEDITERRANEAN MUSSELS

Beef chorizo, jalapeño, scallions,  
tomatoes, cilantro, white wine, butter, gar-  
lic toast 13

### FRIED CALAMARI

Romano, Parmesan, garlic,  
herbs 16

### GARLIC FRIES

Cajun spices, Parmesan 10

### HAPPY HOUR

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ENJOYED AT HALF PRICE IN THE BAR

TUESDAY—FRIDAY 3:30PM TO 6PM

SATURDAY 5PM TO 7PM

**\$2 RAW OYSTERS ON FRIDAYS 3:30PM TO 6PM**

### OYSTERS ON THE HALF SHELL

Inquire for today's selection 3.50

### CARPACCIO

Peppered filet, watercress,  
fried capers, honey Dijon,  
crostini 16

### APPETIZER SAMPLER

Fried calamari, Moroccan steak bits,  
garlic fries 36

### ARTISAN CHEESE BOARD

Spiced nuts, dried fruit,  
apricot jam 23

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## **HANDCRAFTED COCKTAILS**

### **BLOOD AND SAND**

The Macallan 12yr, Antica sweet vermouth, Cherry  
Heering, fresh squeezed orange 16

### **SPANISH GIN TONIC**

Hendricks gin, Fever~Tree Mediterranean tonic, juniper  
berries, strawberry, blackberry, lime peel, rosemary 15

### **LEMON LAVENDER MULE**

Tru lemon vodka, Domaine de Canton ginger liqueur,  
lime, lavender bitters, soda 15

### **NEXT TO LAST WORD**

Dulce Vida pineapple jalapeño tequila, Green  
Chartreuse, pineapple purée, lime 15

### **BLACKBERRY SIDECAR**

Rémy Martin 1738 cognac, cointreau, lemon, muddled  
blackberries, plum bitters, orange zest sugar rim 15

### **PEACH ROSÉ COOLER**

Ketel One peach & orange blossom, Rosé, lemon,  
peach purée, apple garnish 15

### **GUAVA MAI TAI**

Diplomático Reserva Exclusiva rum, Cointreau, guava  
purée, orgeat, lime 15

### **PUESTA DEL SOL**

Fortaleza tequila, Domaine de Canton ginger liqueur,  
tamarind, lemon, salt & Tajín rim 15

### **HEMINGWAY**

Deep Eddy Ruby Red vodka, Luxardo Maraschino  
liqueur, lime 15

### **THE PONDEROSA**

High West Double Rye, St~Germain elderflower,  
peach cinnamon purée, honey, lemon 15

### **AGED BRAZILIAN DAIQUIRI**

Pineapple, vanilla bean & brown sugar infused in light  
rum, dark rum & spiced rum 15

### **BARREL AGED**

Manhattan, Maple Old Fashioned and Negroni  
Inquire for additional selections. While available. 16

*Beverage Director - Juan Campos*

*Mixologist - Otto Salguero      Mixologist - David Martinez*