

## **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, Shirttail 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
- Anchor, California Lager (4.9%) 9
- Stella Artois, Lager (5.2%) 9
- East Brother, Bo Pils, Pilsner (5%) 10
- Strike, Nor Cal, Santa Cruz, Blonde Ale (4.5%) 10
- 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
- Deschutes, Fresh Squeezed, IPA (6.4%) 10
- Ballast Point, Sculpin, IPA (7.0%) 10
- Almanac, Hazy IPA (6.1%) 10
- Anderson Valley, Boont, Amber Ale (5.8%) 10
- North Coast, Rasputin, Imperial Stout (9%) 10

### **BEER FLIGHT**

- Any 3 beers, 6oz each 10

### **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

**Lagunitas, A Little Sumpin', Sumpin' Ale**  
(7.5%) 5

### DULCE MARGARITA

Dulce Vida pineapple jalapeño tequila,  
orange liqueur, agave, lime, Tajin rim 8

*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

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 3:30PM 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

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

## **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*