

## BY THE GLASS

### SPARKLING

- Prior Bortolomiol, Prosecco 14
- Domaine Chandon, Blanc de Noir 16
- Gruet, Rosé 14

### WHITE

- Testarossa, Cuvée 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
- Justin, Cabernet Sauvignon 18
- Post & Beam by Far Niente, Cabernet Sauvignon 21
- Keenan, Merlot 15
- Cloudline by Drouhin, Pinot Noir 14
- Cumulus, Pino Noir 16
- Bruliam, Pinot Noir 20
- Decero, Malbec 13
- La Storia, Zinfandel 14
- J. Lohr, Petite Sirah 15

### DRAUGHT BEERS

- Ace Joker, Apple Craft Cider (6.9%) 10
- Strike, Santa Cruz, Blonde Ale (4.5%) 10
- Stella Artois, Lager (5.2%) 10
- North Coast, Scrimshaw, Pilsner (4.5%) 10
- Chapman Crafted, Pils, Pilsner (5.2%) 10
- East Brother, Bo Pils, Pilsner (5%) 10
- Allagash White (5.0%) 10
- Drake's, Hefeweizen (4.5%) 10
- Delirium Tremens, Belgium Strong Ale (8.5%)  
10 oz - 12 16 oz - 17
- Anchor, Steam (4.9%) 10
- Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%) 10
- Deschutes, Fresh Squeezed, IPA (6.4%) 10
- Henhouse, IPA (6.9%) 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 oz - 8 16 oz - 12

### 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

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

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

## HAPPY HOUR DRINKS

### ROSÉ 8

Inquire for selection.

### WHITE WINE 8

Inquire for selection.

### RED WINE 8

Inquire for selection

**SCRIMSHAW, PILSNER (4.5%) 5**

### BERRY MULE

Tahoe Blue vodka, Fever~Tree ginger  
beer, mixed berries purée, lime,  
plumb bitters 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

MONDAY—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**

Empress gin, Fever~Tree Mediterranean tonic,  
juniper berries, dehydrated star fruit, orange peel,  
berries, thyme 15

### **LEMON LAVENDER MULE**

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

### **JACK 75**

Loch & Union gin, jack fruit purée, lime, prosecco 15

### **SMOKEY HILLS**

Luna mezcal, Reyes ancho chile liqueur,  
muddled cucumber & strawberry 15

### **BLACKBERRY SIDECAR**

Ferrand cognac, Cointreau, lemon, muddled  
blackberries, plum bitters, orange zest sugar rim 15

### **KUMQUAT SMASH**

Tito's vodka, Cointreau, lemon,  
muddled kumquat & strawberry, orange sugar rim 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

### **LAVENDER SOUR**

Empress gin, Cointreau, lemon, lavender bitters,  
egg white 15

### **WHITE PEACH SANGRIA**

Tito's vodka, St~Germain elderflower, white wine,  
peach purée, seasonal fruit 15

### **THE VELVET ROSE**

Four Roses bourbon, lemon, cinnamon-clove-  
blackberry infused syrup, old fashioned bitters 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*