

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, Pinot 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 19

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,
garlic 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 17

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