

## BY THE GLASS

### SPARKLING

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

### WHITE

- Testarossa, Cuvée Los Gatos, Chardonnay 14  
Panthera, Chardonnay 17  
Rombauer, Chardonnay 21  
Balletto, Rosé 13  
Gradis'Cuitta, Pinot Grigio 14  
Groth, Sauvignon Blanc 15  
Allan Scott, Savignon Blanc 15

### RED

- Hess, Shirtail Ranches, Cabernet Sauvignon 15  
Justin, Cabernet Sauvignon 18  
Post & Beam by Far Niente, Cabernet Sauvignon 21  
Grgich Hills, Cabernet Sauvignon 30  
Keenan, Merlot 16  
Cloudline by Drouhin, Pinot Noir 14  
Cumulus, Pinot Noir 17  
Bruliam, Soberanes Vineyard, Pinot Noir 21  
Ridge, Three Valleys, Zinfandel 16  
Maal, Biutiful, Malbec 13  
J. Lohr, Tower Road, 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  
Golden Road, Mango Cart Wheat Ale (4%) 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  
Veraeghe, Duchesse de Bourgogne, Sour 750mL 26  
Clausthaler NA, Corona, Heineken 6

## LIGHTER FARE

### \*SLIDER

Beef patty, chimichurri aioli 4  
Add Cheese 1

### \*MOROCCAN STEAK BITS

Smoked garlic herb oil,  
goat cheese-mint yogurt 19

### \*BEEF MEATBALLS

Pomodoro, burrata cheese, parmesan,  
herb crostini 15

### GARLIC FRIES

Cajun spices, Parmesan 11

### 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.

### DRAFT BEER 6

Inquire for selection.

### FEATCURED COCKTAIL 8

Inquire for selection

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized milk may increase  
your risk of foodborne illness.*

## LIGHTER FARE

### STEAMED MEDITERRANEAN MUSSELS

Beef chorizo, jalapeño, scallions,  
tomatoes, cilantro, white wine, butter,  
garlic toast 13

**WILD MUSHROOM FLATBREAD**  
Sun-dried tomatoes, chicken velouté,  
parmesan cheese, basil 16

**FRIED CALAMARI**  
Romano, Parmesan, garlic,  
herbs 18

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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 18

**\*APPETIZER SAMPLER**  
Fried calamari, Moroccan steak bits,  
garlic fries 38

**ARTISAN CHEESE BOARD**  
Spiced nuts, dried fruit,  
apricot jam 24

*Parties of 8 or more will incur an 18% service charge.*

## **HANDCRAFTED COCKTAILS**

### **BLOOD AND SAND**

Highland Park 12yr, Antica sweet vermouth,  
Cherry Heering, fresh squeezed orange 16

### **SPANISH GIN TONIC**

Henricks gin, Fever~Tree Mediterranean tonic,  
juniper berries, dehydrated seasonal fruit & herbs,  
orange peel, berries, rosemary 15

### **SUNDOWN**

Tito's vodka, limoncello, Aperol, lemon,  
blood orange purée 15

### **BLACKBERRY SIDECAR**

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

### **PEAR ROYALE**

Wild Roots pear vodka, St~Germain elderflower,  
lemon, Prosecco 15

### **TROPIC SWIZZLE**

Diplomático Reserva Exclusiva rum, Green Chartreuse,  
orgeat, lime, pineapple 15

### **DULCE ORO**

La Adelita tequila, Ancho Reyes chili liqueur, lemon,  
agave, mango purée, blood orange salt rim 15

### **MODERN GARDEN**

La Luna Mezcal, lemon, agave, ginger parsley,  
cucumber water cube 15

### **THE SERCHER**

Duke bourbon, lemon, blackberry purée, basil,  
plumb bitters 15

### **FLEUR DE LA COEUR**

HMB lavender vodka, St Germain elderflower, lemon,  
honey, lavender bitters, orange zest sugar rim 14

### **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. 17

*Beverage Director - Juan Campos*

*Mixologist - Otto Salguero      Mixologist - David Martinez*