

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

BOTTLED BEERS

- Corona 6
Heineken 6
Clausthaler NA 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.

FEATURED 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

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 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 SEARCHER

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

MOCKTAILS

FAUX SMASH

Muddled cucumber & basil, lemon,
simple syrup, soda 10

SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 10

Beverage Director - Juan Campos

Mixologist - Otto Salguero Mixologist - David Martinez