

## BY THE GLASS

### SPARKLING

- Prior Bortolomiol, Prosecco 15  
Domaine Chandon, Blanc de Noir 17  
Gruet, Rosé 15

### WHITE

- Testarossa, Cuvée Los Gatos, Chardonnay 15  
Maritana by Donald Patz "La Rivière", Chardonnay 18  
Rombauer, Chardonnay 22  
Balletto, Rosé 14  
Gradis'Cuitta, Pinot Grigio 15  
Allan Scott, Savignon Blanc 15

### RED

- Hess, Shirtail Ranches, Cabernet Sauvignon 16  
Justin, Cabernet Sauvignon 19  
Post & Beam by Far Niente, Cabernet Sauvignon 22  
Grgich Hills, Cabernet Sauvignon 31  
Silver Oak Alexander Valley, Cabernet Sauvignon 46  
Keenan, Merlot 17  
Cloudline by Drouhin, Pinot Noir 15  
Cumulus, Pinot Noir 18  
Bruliam, Soberanes Vineyard, Pinot Noir 22  
Ridge, Three Valleys, Zinfandel 17  
Maal, Biutiful, Malbec 14  
Smoke & Mirrors, Red Blend 16

### DRAUGHT BEERS

- Ace Joker, Apple Craft Cider (6.9%) 11  
Strike, Santa Cruz, Blonde Ale (4.5%) 11  
Stella Artois, Lager (5.2%) 11  
North Coast, Scrimshaw, Pilsner (4.5%) 11  
Golden Road, Mango Cart Wheat Ale (4%) 11  
Allagash White, Belgian-Style Wheat (5.0%) 11  
Drake's, Hefeweizen (4.5%) 11  
Delirium Tremens, Belgian Strong Ale (8.5%)  
10 oz - 13 16 oz - 18  
Anchor, Steam (4.9%) 11  
Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%) 11  
Deschutes, Fresh Squeezed, IPA (6.4%) 11  
Henhouse, IPA (6.9%) 11  
Ballast Point, Sculpin, IPA (7.0%) 11  
Almanac, Hazy IPA (6.1%) 11  
21st Amendment, Tasty Double Hazy IPA (8.5%) 11  
Anderson Valley, Boont, Amber Ale (5.8%) 11  
North Coast, Rasputin, Imperial Stout (9%)  
10 oz - 9 16 oz - 13

### BOTTLED BEERS

- Corona 7  
Heineken 7  
Clausthaler NA 7

## LIGHTER FARE

### STEAMED MUSSELS

Beef chorizo, jalapeño, scallions,  
tomatoes, cilantro, white wine, butter,  
garlic toast 15

### \*MOROCCAN STEAK BITS

Smoked garlic herb oil,  
goat cheese-mint yogurt 20

### \*BEEF MEATBALLS

Pomodoro, burrata cheese, parmesan,  
herb crostini 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 9

Inquire for selection.

### WHITE WINE 9

Inquire for selection.

### RED WINE 9

Inquire for selection.

### DRAFT BEER 7

Inquire for selection.

### FEATURED COCKTAIL 10

Inquire for selection

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

## LIGHTER FARE

### \*SLIDER

Beef patty, herb aioli 4  
Add Cheese 1

### FRIED CALAMARI

Romano, Parmesan, garlic, herbs 18

### GARLIC FRIES

Cajun spices, Parmesan 12

### WILD MUSHROOM FLATBREAD

Sun-dried tomatoes, chicken velouté,  
parmesan cheese, basil 17

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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, arugula, red onions,  
parmesan, fried capers, anchovy Dijon,  
crostini 20

### \*APPETIZER SAMPLER

Moroccan steak bits, fried calamari,  
blackened garlic fries 38

### ARTISAN CHEESE BOARD

Spiced nuts, dried fruit,  
apricot jam 25

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

## HANDCRAFTED COCKTAILS

### BLOOD AND SAND

10<sup>th</sup> Street whiskey, Antica sweet vermouth,  
Cherry Heering, fresh squeezed orange 17

### SPANISH GIN TONIC

Henricks gin, Fever~Tree Mediterranean tonic,  
juniper berries, dehydrated seasonal fruit & herbs,  
orange peel, berries, rosemary 16

### SUNDOWN

Tito's vodka, limoncello, Aperol, lemon,  
blood orange purée 16

### BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, muddled  
blackberry purée, plum bitters, orange zest sugar rim 16

### PAPILLON

Tito's vodka, Cointreau, cranberry, lemon, jalapeño 16

### TROPIC SWIZZLE

Diplomático Reserva Exclusiva rum,  
Green Chartreuse, orgeat, lime, pineapple 16

### VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee,  
lemon, agave, muddled raspberries 16

### PIÑA MEZCAL

La Luna Mezcal, Ancho Reyes chile liqueur,  
lime, agave, pineapple 16

### AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in  
light rum, dark rum & spiced rum 16

### BARREL AGED

Aged 6-8 weeks in charred white oak barrel  
Manhattan | Maple Old Fashioned | Negroni 18  
Inquire for additional selections. While available.

### WHISTLEPIG BARREL AGED OLD FASIONED

Aged 6-8 weeks in charred white oak barrel  
WhistlePig 10 Year, maple, blended bitters 35

## MOCKTAILS

### FAUX SMASH

Muddled cucumber & basil, lemon,  
simple syrup, soda 11

### SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 11

*Beverage Director - Juan Campos*

*Mixologist - Otto Salguero      Mixologist - David Martinez*