

BY THE GLASS

SPARKLING

- Prior Bortolomiol, Prosecco 15
- Chandon, Blanc de Pinot Noir 17
- Bailly-Lapierre Brut, Rosé 16

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, Sauvignon Blanc 15

RED

- Hess, Shirtail Ranches, Cabernet Sauvignon 16
- Justin, Cabernet Sauvignon 19
- Post & Beam by Far Niente, Cabernet Sauvignon 22
- Faust, Cabernet Sauvignon 35
- Silver Oak Alexander Valley, Cabernet Sauvignon 55
- 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
- The Prisoner, Red Blend 25

DRAUGHT BEERS

- Fort Point, Super Dry Apple Cider (6.4%) 11
- Trumer Pils, Pilsner (4.9%) 11
- Firestone Walker 805, Blonde Ale (4.7%) 11
- Strike, Santa Cruz, Blonde Ale (4.5%) 11
- Stella Artois, Lager (5.2%) 11
- Golden Road, Mango Cart Wheat Ale (4.0%) 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
- 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
- Anderson Valley, Boont, Amber Ale (5.8%) 11
- North Coast, Rasputin, Imperial Stout (9.0%)
10 oz - 9 16 oz - 13

Inquire for additional seasonal selections

BOTTLED BEERS

- Modelo Especial, Corona, Heineken, Clausthaler NA 7

LIGHTER FARE

*SLIDER

Beef patty, herb aioli 4
Add Cheese 1

WILD MUSHROOM TACOS

Arugula, truffle oil, corn tortilla,
avocado-mango salsa, herb aioli 16

FLATBREAD

Sundried tomato pesto, wild mushrooms,
burrata, asparagus, parmesan 17

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

STEAMED MUSSELS

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

*CHIPOTLE STEAK BITS

Chipotle-blue cheese aioli 22

FRIED CALAMARI

Romano, parmesan, garlic, herbs 19

GARLIC FRIES

Cajun spices, parmesan 14

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

Today's Selection 3.50

Rockefeller 6.00

*CARPACCIO

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

*APPETIZER SAMPLER

Chipotle steak bits, fried calamari,
Blackened garlic fries 38

ARTISAN CHEESE BOARD

Spiced nuts, dried fruit,
apricot jam 26

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 17

SPANISH GIN TONIC

Hendrick's gin, Fever-Tree Mediterranean tonic,
juniper berries, dehydrated seasonal fruit & herbs,
orange peel, berries, rosemary 17

BLACKBERRY MINT BEE'S KNEES

Barr Hill gin, honey, lemon, mint,
muddled blackberries 17

SUNDOWN

Tito's vodka, limoncello, Aperol, lemon,
blood orange purée 17

BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée,
plum bitters, orange zest sugar rim 17

COCO SOLSTICE

Maestro Dobel Diamante tequila, La Luna mezcal,
lemon, Liquid Alchemist coconut syrup, pineapple 17

BOURBON LOTUS

Elijah Craig bourbon, pear purée, lemon, ginger beer 17

PAINKILLER

Diplomático Reserva Exclusiva rum, pineapple,
orange, coconut, nutmeg 17

VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee,
lemon, agave, muddled raspberries 17

PIÑA MEZCAL

La Luna mezcal, Ancho Reyes chile liqueur,
lime, agave, pineapple 17

AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in
light rum, dark rum & spiced rum 17

AGED TROPIC OLD FASHIONED

Elijah Craig bourbon, infused pineapple, cinnamon,
Madagascar vanilla bean, brown sugar, old fashioned bitters 19

BARREL AGED

Manhattan | Maple Old Fashioned | Negroni 20
Inquire for additional selections. While available.

WHISTLEPIG BARREL AGED

SMOKED OLD FASHIONED

WhistlePig 10 Year, Luxardo, blended bitters 38

AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

MOCKTAILS

BLUE ROYALE

Blueberries, lychee, lemon, agave, sparkling water 11

KAIDA COOLER

Dragon fruit syrup, ginger beer, sparkling water,
muddled mint, lemon 11

*Beverage Director - Juan Campos
Mixologist - Otto Salguero Mixologist - David Martinez*

Fall 2023 (10.10.2023)