

BY THE GLASS

SPARKLING

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

WHITE

Fess Parker, Riesling 14
Testarossa, Cuvée Los Gatos, Chardonnay 15
ZD, Chardonnay 18
Rombauer, Chardonnay 25
Balletto, Rosé 14
Duck Pond, Pinot Gris 14
Allan Scott, Sauvignon Blanc 16

RED

Hess, Shirttail Ranches, Cabernet Sauvignon 16
Justin, Cabernet Sauvignon 19
Post & Beam by Far Niente, Cabernet Sauvignon 22
Grgich Hills, Cabernet Sauvignon 27
Faust, Cabernet Sauvignon 35
Trefethen, Merlot 18
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

**Bottles of wine can be uncorked at a fee of \$40 per bottle.*

DRAUGHT BEERS

Golden State, Apple Driven Dry Cider (6.1%) 12
Trumer Pils, Pilsner (4.9%) 12
Firestone Walker, 805, Blonde Ale (4.7%) 12
Stella Artois, Lager (5.2%) 12
Firestone Walker, 805 Cerveza, Citrus Lager (4.5%) 12
Golden Road, Mango Cart Wheat Ale (4.0%) 12
Allagash White, Belgian-Style Wheat (5.0%) 12
Drake's, Hefeweizen (4.5%) 12
Delirium Tremens, Belgian Strong Ale (8.5%)
10 oz - 14 16 oz - 19
Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%) 12
Firestone, Mind Haze, Tropical IPA (6.2%) 12
Deschutes, Fresh Squeezed, IPA (6.4%) 12
Henhouse, IPA (6.9%) 12
Ballast Point, Sculpin, IPA (7.0%) 12
Almanac, Hazy IPA (6.1%) 12
Anderson Valley, Boont, Amber Ale (5.8%) 12
North Coast, Rasputin, Imperial Stout (9.0%)
10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

Modelo Especial | Corona | Heineken 8
Clausthaler, N.A. | Peroni, N.A. 8

LIGHTER FARE

***Slider**

Beef patty, herb aioli 4
Add Cheese +1

Truffle Mushroom Tacos

Wild arugula, porcini mousse, red onion,
diced mango, corn tortillas 18

Flatbread

Pancetta, sliced potatoes, red onion,
cherry tomatoes, stracciatella basil pesto,
parmesan, basil oil 20

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 3:30 TO 6PM

HAPPY HOUR DRINKS

Rosé 11

Inquire for selection.

White Wine 11

Inquire for selection.

Red Wine 11

Inquire for selection.

Draft Beer 8

Inquire for selection.

Featured Cocktail 11

Inquire for selection

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

LIGHTER FARE

Steamed Shellfish

Clams, mussels, garlic, red onion, cilantro,
bacon lardon, white wine butter sauce,
grilled crostini 22

Fried Calamari

Romano, parmesan, garlic, herbs 23

*Chipotle Steak Bits

Chipotle-blue cheese aioli 24

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 4 | Rockefeller (4) 24

*Appetizer Sampler

Chipotle steak bits, fried calamari,
blackened garlic fries 42

Charcuterie & Cheese Board

Duck salami, Coppa, truffle mousse,
Toma, torched brie, blue cheese, spiced nuts,
grapes, olives, apricot marmalade,
lavash, breadsticks 36

Mezze Platter

Sun-dried tomato-avocado dip, feta, red onion,
cucumber, celery, carrots, watermelon radish,
grilled pita, lavash, breadsticks 23

**Consuming raw or undercooked proteins may increase your
risk of foodborne illness.*

HANDCRAFTED COCKTAILS

Aged Tropic Old Fashioned

Elijah Craig bourbon, infused pineapple, cinnamon,
Madagascar vanilla bean, brown sugar, old fashioned bitters 20

Añejo Old Fashioned

Don Julio Añejo Tequila, old fashioned bitters,
orange bitters, Luxardo cherry 21

WhistlePig Barrel Aged

Smoked Old Fashioned

WhistlePig 10 Year, Luxardo, blended bitters 38

Barrel Aged Maple Old Fashioned 22

Barrel Aged Manhattan 22

Barrel Aged Negroni 22

Barrel aged 6-8 weeks in charred white oak barrels

Blood and Sand

Highland Park 12yr, Antica sweet vermouth,
Cherry Heering, fresh squeezed orange 19

Spanish Gin Tonic

Empress gin, Fever~Tree Mediterranean tonic,
mixed berries, rosemary 18

Desert Rose

400 Conejos Mezcal, St~Germain elderflower,
prickly pear purée, agave, lemon 18

Sundown

Hangar One vodka, limoncello, Aperol, lemon, blood orange purée 18

Blackberry Sidecar

Hennessy VS cognac, Cointreau, lemon, blackberry purée,
plum bitters, orange zest sugar rim 18

Nuevo Leon

Lalo Tequila, Aperol, pineapple, lime, agave, habanero bitters,
Tajín rim 18

Lychee Royale

Nolet's gin, blackberry, lime, agave 18

Berry Pepper Smash

Bulleit Bourbon, strawberry, basil, lemon,
fresh cracked black pepper 18

Viva La Vida

Maestro Dobel Diamante Tequila, lychee,
lemon, agave, muddled raspberries 18

The Diplomat

Diplomático Reserva Exclusiva Rum, St. Elizabeth Allspice
Dram, pineapple, passion fruit, lime, demerara 18

Aged Brazilian Daiquiri

Pineapple, vanilla bean & brown sugar infused in
light rum, dark rum, & spiced rum 18

PREMIUM FLIGHTS

Price is per flight

The Macallan Collection 68

Sherry Oak 12 YR | Double Cask 15 YR | Sherry Oak 18 YR

The WhistlePig 53

“100-100” 10 YR | Old World 12 YR | 15 YR