



HAPPY HOUR

DAILY 3:00PM-6:00PM, FRIDAY & SATURDAY 9PM TO MIDNIGHT

RED \$7

Cotes Du Rhone, France
Canto De Luna, Mexico
Clone 7 Cabernet Sauvignon, WA
J. Lohr Syrah, CA
Ramsay Merlot, CA
Vina Ulises Tinto, Spain

WHITE \$7

Camina, Verdejo, Spain
Clone 7 Chardonnay, WA
Rudi Wiest Gryphon Crest Riesling, Germany
Infamous Goose Sauvignon Blanc, New Zealand
Bartender's Choice Rose

BOTTLED BEER

Coors Banquet Coors Light Aval Hard Cidre
3.5
The Brewery Reuze Sour Blonde .750ml
10

ROTATING DRAFT

6.5

WELL SPIRITS

Vodka Gin Tequila Rum Bourbon
6.50

FEATURED COCKTAILS

Negroni, Original Old Fashioned, Side Car, Dark 'N' Stormy
8.50

ROTATING PUNCH

8



DAILY 3:00PM-6:00PM, FRIDAY & SATURDAY 9PM TO MIDNIGHT

Mushroom and Smoked Cheddar Empanada

Herb Ricotta, Green Tomato Chutney

6

Crab and Black Bean Corn Cake

One 4 oz. Crab Cake With Cilantro Salad & Black Bean Puree

8

Baby Romaine Salad

White Anchovies, Fried Chick Peas, Sumac, and Roasted Garlic Dressing

10

* Add Chicken \$9 *

Cold Smoked Salmon Toast

Crispy Cracker, Avocado, Red Onion, Capers

10

Crispy Brussels

Bacon Jam, Grated Fresh Horseradish

12

Chicken and Waffles

Crispy Fried Chicken Thighs, Smoked Maple Syrup, Sriracha Butter, & Candied Nuts

13

Wagyu Burger

Black Garlic Aioli, Smoked Cheddar Cheese, Bibb Lettuce, Pickled Red Onions, House Cut Fries

14

Fish and Chips

Battered Cod, House Cut Fries, Tartar Sauce

14

Tuna Poke

Cucumber Kim Chi, Avocado, Crispy Wonton

14

Charcuterie Board

Smoked Salmon, Chef Selection of Seasonal Meats, Cheeses & Pickled Things

21