



HAPPY HOUR

3:30PM – 7:30PM
Monday – Sunday

COCKTAILS

add ghost ice (purified water & TLC) +\$1

OLD FASHIONED

whiskey + bitters + demerara sugar
+ rustic cut swath of orange peel

\$9.99

HONEY HIGHBALL

Minden Mill American Single Malt
+ agave syrup + soda water + lemon twist

\$9.99

KALIMOTXO

red wine + coca cola + rocks glass over ice

\$8.99

GODFATHER

Dewar's 12yr old scotch
finished in first fill bourbon cask + amaretto liqueur

\$9.99

SANGRIA

cinnamon rim + orange wheel

\$8.99 glass **\$20.99** carafe

DH WHISKY MULE

\$8.99

scotch + elderflower + lemon + goslings ginger beer

LUCKY J

\$8.99

riesling + peach schnapps + pineapple juice

SPIRITS

WELL SPIRITS

\$7.99

“MAKE IT A MARTINI”

\$4

WINE

by the glass

BUBBLES

PROSECCO

Gambino, *Veneto, Italy*

\$8

WHITE

SAUVIGNON BLANC

Monkey Bay, *New Zealand*

\$8

CHARDONNAY

Franciscan Estate, *Napa, California*

\$9

PINOT GRIGIO

Cantina Valdadige, *Veneto, Italy*

\$9

ROSÉ

PINOT NOIR

Sofia, *Sonoma, California*

\$8

RED

PINOT NOIR

OneHope, *Napa Valley, California*

\$8

MERLOT

Parcel 41, *Napa Valley, California*

\$8

CABERNET

Angeline, *Mendocino, California*

\$9



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SMALL PLATES

MEDITERRANEAN HUMMUS

roasted peppers + feta cheese + grilled onions + evoo + fresh veggies

ARANCINI

risotto fritters with mascarpone + roasted mushrooms + truffle aioli.

THREE AMIGOS GF

3 house-made dips made to order! Chorizo bean + roasted salsa + abuela's guacamole with fresh corn chips

QUEEN OLIVES

marinated in a house-made chili citrus sauce + served with grilled baguette + honey butter

HAND-CUT FRIES GF

house-made french fries

upgrade to parmesan + truffle aioli +\$1

SALAD

GRILLED CHICKEN CAESAR

all natural grilled chicken breast + romaine wedges + hard boil egg + tomatoes + parmesan baguette croutons + house-made caesar dressing

TACOS

served on soft corn tortillas

CARNITAS TACOS GF

slow-roasted shredded pork + arbol marinade + pico de gallo + avocado lime purée

LOBSTER TACOS

beer battered lobster + pico de gallo + chipotle sauce + grated cheese

CRISPY TACOS GF

loaded with cheese + potatoes + chorizo + topped with avocado sauce + sour crema + hot sauce + roasted salsa

SLIDERS

two sliders per order, served on brioche buns

ITALIANO

our award-winning sliders: angus beef + fried mozzarella + basil pesto + heirloom tomato + balsamic reduction

BLAZIN'

certified angus beef + bacon + chipotle aioli + guacamole

ASSORTED BRUSCHETTA

served on oven-fresh grilled baguette
choose any 3 for **\$12.99**
minimum 3 pieces per order

PROSCIUTTO

with house-made mustard + house-made pickles

CAPRESE

tomatoes + mozzarella + balsamic + EVOO

SMASHED AVOCADO

with diablo egg

SALMON

salmon cheese spread + lemon parsley oil

MEDITERRANEAN

hummus + peppers + feta

GOAT CHEESE

with warm grilled vegetables

SHAREABLE PLATES

CALAMARI

crispy calamari + served with two house-made dipping sauces (smoked pepper & marinara)

MAMA'S MEATBALLS

classic italian meatballs + san marzano tomato sauce + parmesan + melted fontina + served with garlic knots

AHI TUNA

ahi tuna + on crispy rice + marinated with sambal chili aioli + ponzu sauce + sriracha

CARNITAS NACHOS GF

slow-roasted shredded pork + house-made tortilla chips + oaxaca cheese + guacamole + sour cream sauce

DRAGON SHRIMP TEMPURA

over crispy rice + cucumbers + creamy sriracha + unagi + avocado + sesame seeds

PERSONAL PIZZAS

CHEESE

fontina cheese + san marzano tomato sauce + pepperoni

PEPPERONI

san marzano tomato sauce + pepperoni + fontina cheese

\$10.99

\$12.99



This icon means the menu item is gluten-friendly. Gluten-Friendly Disclaimer: We offer menu items that are prepared without gluten-containing ingredients. However, our kitchen is a shared facility that handles wheat and other gluten products. While we take precautions to prevent cross-contact, we cannot guarantee that any item is 100% free of gluten. We do not recommend these items for individuals with celiac disease or extreme gluten sensitivities. Additional Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.