



HAPPY HOUR

3:30^{PM} – 7:30^{PM}
Monday – Sunday

COCKTAILS

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

OLD FASHIONED

\$9.⁹⁹

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

HONEY HIGHBALL

\$9.⁹⁹

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

KALIMOTXO

\$8.⁹⁹

red wine + coca cola + rocks glass over ice

GODFATHER

\$9.⁹⁹

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

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

\$8

Gambino, Veneto, Italy

WHITE

SAUVIGNON BLANC

\$8

Monkey Bay, New Zealand

CHARDONNAY

\$9

Franciscan Estate, Napa, California

PINOT GRIGIO

\$9

Cantina Valdadige, Veneto, Italy

ROSÉ

PINOT NOIR

\$8

Sofia, Sonoma, California

RED

PINOT NOIR

\$8

OneHope, Napa Valley, California

MERLOT

\$8

Parcel 41, Napa Valley, California

CABERNET

\$9

Angeline, Mendocino, California



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SMALL PLATES

MEDITERRANEAN HUMMUS \$10.⁹⁹
roasted peppers + feta cheese + grilled onions + evoo + fresh veggies

ARANCINI \$10.⁹⁹
risotto fritters with mascarpone + roasted mushrooms + truffle aioli.

THREE AMIGOS  \$10.⁹⁹
3 house-made dips made to order! Chorizo bean + roasted salsa + abuela's guacamole with fresh corn chips

QUEEN OLIVES \$10.⁹⁹
marinated in a house-made chili citrus sauce + served with grilled baguette + honey butter

HAND-CUT FRIES  \$10.⁹⁹
house-made french fries
upgrade to parmesan + truffle aioli +\$1

SALAD

GRILLED CHICKEN CAESAR \$10.⁹⁹
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  \$10.⁹⁹
slow-roasted shredded pork + arbol marinade + pico de gallo + avocado lime purée

LOBSTER TACOS \$14.⁹⁹
beer battered lobster + pico de gallo + chipotle sauce + grated cheese

CRISPY TACOS  \$10.⁹⁹
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 \$10.⁹⁹
our award-winning sliders: angus beef + fried mozzarella + basil pesto + heirloom tomato + balsamic reduction

BLAZIN' \$10.⁹⁹
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 \$12.⁹⁹
crispy calamari + served with two house-made dipping sauces (smoked pepper & marinara)

MAMA'S MEATBALLS \$13.⁹⁹
classic italian meatballs + san marzano tomato sauce + parmesan + melted fontina + served with garlic knots

AHI TUNA 4 for \$13.⁹⁹
ahi tuna + on crispy rice + marinated with sambal chili aioli + ponzu sauce + sriracha

CARNITAS NACHOS  \$11.⁹⁹
slow-roasted shredded pork + house-made tortilla chips + oaxaca cheese + guacamole + sour cream sauce

DRAGON SHRIMP TEMPURA \$12.⁹⁹
over crispy rice + cucumbers + creamy sriracha + unagi + avocado + sesame seeds

PERSONAL PIZZAS

CHEESE \$10.⁹⁹
fontina cheese + san marzano tomato sauce + pepperoni

PEPPERONI \$12.⁹⁹
san marzano tomato sauce + pepperoni + fontina cheese



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.