

HAPPY HOUR

MONDAY - FRIDAY • 4PM - 6PM

(Except Holidays)

Glass of Wine \$7

Sparkling, JP Chenet Brut, Blanc de Blancs, France

Rose, The Palm by Whispering Angel, France

Riesling, NxNW by King Estate, WA

Pinot Grigio, Vista Point, CA

Sauvignon Blanc, Clifford Bay, NZ

Chardonnay, Vista Point, CA

Pinot Noir, Meiomi, CA

Merlot, Vista Point, CA

Cabernet Sauvignon, Vista Point, CA

\$7 Well Cocktails & \$5 Drafts

Happy Hour Menu \$7

Caprese Salad

Vine Ripe Tomato, Local Mozzarella, Fresh Basil, Balsamic Glaze

Chicken Wings*

Sweet and Spicy Buffalo Sauce, Blue Cheese Dressing, Crudite

Smoked Fish Dip

Everything Crackers, Red Onion, Jalepenos

Guacamole

Crushed Avocado, Cilantro, Lime, Salted Chips

Mussels*

Coconut Broth, Kaffir Lime, Cilantro, Aji Amarillo Pepper

Arancini

Aged Havarti Cheese, Marinara Sauce

Goat Cheese Croquette

Gochujang Aioli

EXECUTIVE CHEF KELLEY RANDALL SOUS CHEF PHILLIP COGGINS

20% gratuity will be added to parties of 6 or more.

Please inform us of any allergies or dietary requirements before ordering.
Our menu is subject to change based on seasonal availability.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*