

Happy Hour

3PM - 5PM

Bites

CAESAR CROUTONS • 5/ea	
Romaine, Parmesan	
SKYE OCEAN TROUT CEVICHE • 10.5	
Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chili	
PICKLED POTATOES • 7.5	
Crème Fraîche, Onion	
KALE SALAD • 9	
Parmesan, Almonds, Golden Raisins, Fuji Apples, Lemon Pepper	
SINGLE SINGLE • 7	
Beef Patty, Cheddar, Arugula, Tomato Confit, Onion, Fries	

Cocktails

RASPBERRY RHUBARB SPRITZ • 9
Raspberry Infused Aperitivo, Rhubarb, Bubbles, Champagne Acid
DARK HORSE • 9.5
Real Del Valle Blanco, Chateau Aloe, Lo-Fi Dry Vermouth, Smoked Salt Orgeat, Lime, Cucumber, Activated Charcoal
HARVEST MOON • 9.5
Mezcal, Okinawan Purple Potato, Lemon, Cinnamon
CHAMOMILEON • 9.5
Chamomile Gin, Ramazzotti Rosato, Lo-fi Gentian Amaro, Dry Vermouth, Lemon
SPRING HARVEST • 9.5
Mezcal, Oloroso Sherry, Beet, Carrot, Lemon, Coriander, Clove
BODEGA BOY • 9.5
Mezcal, Toasted Rice Coconut, Lime, Mango
GRAND CANAL • 9.5
Gin, Montenegro, Select, St. George Raspberry

Wine

SPARKLING WINE	BTG	BTB
Prosecco, Cantina De Pra, Veneto, Italy, NV	7.5	-
Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	7.5	29.5
WHITE WINE		
Sauvignon Blanc, St. Francis, Sonoma, CA, 2022	8	31.5
Chardonnay, Bianchi, Santa Barbara, CA 2022	8.5	33.5
ROSE/ORANGE* WINE		
Grenache Blend, Gris Montagne 'Sauvage', Rhone, France, 2024	8	31.5
Riesling Blend, Jumbo Time, Sonoma, CA 2023 (Draft)	8	--
RED WINE		
Pinot Noir, Hahn Wines, CA 2023	8.5	33.5
Malbec Clasico, Altos Las Hormigas, Mendoza, 2021	8.5	27.5

Beer

DRAFT
CALIDAD MEXICAN LAGER • 4.5
HARLAND WEST COAST IPA • 5
LEFT HAND MILK STOUT • 4.5