

# Happy Hour

**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

**PUNCH-DRUNK LOVE** • 9.5  
Gin, Apple, Mulled Wine, Plum, Pomegranate,  
Pineapple, Lemon, Rosemary

**PINING FOR PARADISE** • 9.5  
Tequila, Roasted Pine Nut, Pineapple, Tawny Port,  
Apricot, Lemon, Nutmeg

**FORBIDDEN FRUIT** • 9.5  
Vodka, Banana Mulled Wine, Dragon Fruit,  
Blue Magik, Lime, Cinnamon, Angostura

**BODEGA BOY** • 9.5  
Mezcal, Toasted Rice Coconut, Lime, Mango

## Wine

<b>SPARKLING WINE</b>	BTG	BTB
Prosecco, Archer Roose, Veneto, Italy, NV (Draft)	7	--
Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	7.5	29.5

<b>WHITE WINE</b>		
Sauvignon Blanc, Bonterra Estate, Mendocino, CA, 2023	8	31.5
Chardonnay, Outerbound, Sonoma Coast, CA 2021	8.5	33.5

<b>ROSE/ORANGE* WINE</b>		
Grenache Blend, Hampton Water, Languedoc, France, 2023	8	31.5
Falanghina, Los Pilares, San Diego County, CA 2020	8	31.5

<b>RED WINE</b>		
Pinot Noir, Land of Saints, San Luis Obispo, CA 2023	8.5	33.5
Malbec Clasico, Altos Las Hormigas, Mendoza, 2021	7.5	27.5

## Beer

**DRAFT**  
CALIDAD MEXICAN LAGER • 4.5  
EPPIG WAKE UP AND SLAY IPA • 5

