

# Happy Hour

3PM- 5PM

## CAESAR CROUTONS • 5/ea

Romaine, Parmesan

## SKYE OCEAN TROUT CEVICHE • 21

Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chili

## KALE SALAD • 16

Parmesan, Almonds, Golden Raisins, Fuji Apples, Lemon-Pepper

## SINGLE SINGLE • 14

Beef Patty, Cheddar, Arugula, Tomato Confit, Onion, Fries

# Wine

## HAPPY HOUR WINE

	BTG	BTB
Vinho Verde, Fria Frio, Portugal, 2022	10	40
Rose Grenache, Souliel Vin de Bonte, Bonte, France, 2021	10	40
Grenache/Syrah, Souliel Vin de Bonte, Bonte, France, 2021	10	40

## SPARKLING WINE

Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	13	--
Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	14	56
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Lambrusco, Cleto Chiarli, Modena, Italy, NV	15	60

## WHITE WINE

Viognier, Campuget, Rhone Valley, France, 2021	15	60
Sauvignon Blanc, Clos Henri, Marlborough, New Zealand, 2022	15	60
Chardonnay, Porter & Plot, Central Coast, CA 2020	16	64

## ROSÉ & ORANGE

Grenache Blend, Tablas Creek, Paso Robles, CA, 2022 (Draft)	14	--
*Sauvignon Blanc Blend, En Cavale, California, 2022	16	64

## RED WINE

Pinot Noir, Folk Machine, Central Coast CA 2022	15	60
Gamay, Jean-Marc Burgaud, Beaujolais, France, 2021	15	60
Cabernet Sauvignon, Sea Shell 'Low Tide,' Paso Robles, CA 2021	17	68

# Beer

## DRAFT

SCRIMSHAW PILSNER • 7  
CORONADO JAPANESE LAGER • 7  
THORN BREWING HOPSTER  
POT HAZY IPA • 8  
EPPIG 10:45 TO DENVER IPA • 8  
FALL 2AM BIKE RIDE STOUT • 7  
CARLSBAD BREWING BLUEBERRY  
SOUR • 7

## BOTTLE / CAN

MONTUCKY COLD SNACKS • 6  
JUNESHINE PAINKILLER • 9  
STIEGL RADLER • 8.5  
ASHLAND BLACKBERRY LEMONADE • 6  
JIANT "GUAVAMENTE" • 8  
BROOKLYN N/A VARIETY • 6

# Cocktails

## LI-CHI 'TINI • 10

Singani 63 Bolivian Brandy, Giffard Lichi, Coconut, Lemon, Peychaud's Bitters

## HORCHATA COLD BREW • 10

Horchata Vodka, Kamora Coffee, Ironsmith Cold Brew, Mole Bitters

## BLUEBERRY BASIL SPRITZ • 10

Basil Infused Aperol, Blueberry, Bubbles, Champagne Acid

## DARK HORSE • 10

Real Del Valle Blanco, Chateau Aloe, Lo-Fi Dry Vermouth, Smoked Salt Orgeat, Lime, Cucumber, Activated Charcoal

## TIGER TALE • 10

Real Del Valle Blanco, Licor 43, Amontillado Sherry, Tiger Fig, Lime

## THE TENN PEAR • 17

Ford's Gin, Clear Creek Pear, Allspice Dram, Honey, Lemon

## PUNCH-DRUNK LOVE • 18

Ford's Gin, Clear Creek Apple, Mulled Cabernet, Plum, Pomegranate, Pineapple, Lemon, Rosemary

## EVERYTHING NICE • 20

Roasted Pumpkin Rum, Espresso, Licor 43, Orange, Spice

## TOKI O'TEA • 17

Roasted Rice Green Tea Infused Japanese Whisky, Green Char-treuse, Clarified Honeydew & Lime, Large Sexy Cube

## KONA OLD FASHIONED • 19

Old Forester Bourbon, Trader Vic's Macadamia Nut, Mole Bitters, Large Sexy Cube

## CARDIFF FOG (HOT) • 12

Gin No. 3, Earl Grey, Rosemary, Honey, Rosewater, Steamed Almond Milk

## HONEY NUT CHEERIO • 20

Highland Park 12 Whisky, Giffard Banana, Cinnamon, Black Walnut Bitters, Large Sexy Cube

## ELDERFLOWER G&T • 16

Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

## MELON ISLAND • 16

Tito's Vodka, Bergamot, Peach, Lime Acid, Watermelon Sparkling

## BODEGA BOY • 17

La Luna Mezcal, Toasted Rice Coconut, Lime, Mango

# Late Night Happy Hour

FRIDAY & SATURDAY 10PM TO CLOSE

## Cocktails

### PUNCH-DRUNK LOVE • 10

Ford's Gin, Clear Creek Apple, Mulled Cabernet, Plum, Pomegranate, Pineapple, Lemon, Rosemary

### TIGER TALE • 10

Real Del Valle Blanco, Licor 43, Amontillado Sherry, Tiger Fig, Lime

### EVERYTHING NICE • 10

Roasted Pumpkin Rum, Espresso, Licor 43, Orange, Spice

### CARDIFF FOG (HOT) • 12

Gin No. 3, Earl Grey, Rosemary, Honey, Rosewater, Steamed Almond Milk

### LI-CHI 'TINI • 10

Singani 63 Bolivian Brandy, Giffard Lichi, Coconut, Lemon, Peychaud's Bitters

### TOKI O'TEA • 10

Roasted Rice Green Tea Infused Japanese Whisky, Green Chartreuse, Clarified Honeydew & Lime, Large Sexy Cube

### KONA OLD FASHIONED • 12

Old Forester Bourbon, Trader Vic's Macadamia Nut, Mole Bitters, Large Sexy Cube

### HONEY NUT CHEERIO • 12

Highland Park 12 Whisky, Giffard Banana, Cinnamon, Black Walnut Bitters, Large Sexy Cube

### ELDERFLOWER G&T • 10

Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

### BLUEBERRY BASIL SPRITZ • 10

Basil Infused Aperol, Blueberry, Bubbles, Champagne Acid

### MELON ISLAND • 10

Tito's Vodka, Bergamot, Peach, Lime Acid, Watermelon Sparkling

### HORCHATA COLD BREW • 10

Horchata Vodka, Kamora Coffee, Ironsmith Cold Brew, Mole Bitters

### DARK HORSE • 10

Real Del Valle Blanco, Chateau Aloe, Lo-Fi Dry Vermouth, Smoked Salt Orgeat, Lime, Cucumber, Activated Charcoal

### BODEGA BOY • 10

La Luna Mezcal, Toasted Rice Coconut, Lime, Mango

### THE TENN PEAR • 10

Ford's Gin, Clear Creek Pear, Allspice Dram, Honey, Lemon

**BEVERAGE DIRECTOR**  
**ERIC JOHNSON**

## Wine

### HAPPY HOUR WINE

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Vinho Verde, Fria Frio, Portugal, 2022	10	40
Rose Grenache, Souliel Vin de Bonte, Bonte, France, 2021	10	40
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Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	14	56
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Lambrusco, Cleto Chiarli, Modena, Italy, NV	15	60

### WHITE

Gruner Vetliner, Kirch Point, Wachau, Austria, 2022	15	60
Sauvignon Blanc, Clos Henri, Marlborough, New Zealand, 2022	15	60
Chardonnay, Porter & Plot, Central Coast, 2020	16	64

### ROSÉ & ORANGE\*

Grenache Blend, Tablas Creek, Paso Robles, CA, 2022 (Draft)	14	--
*Sauvignon Blanc Blend, En Cavale, California, 2022	16	64

### RED

Pinot Noir, Folk Machine, Central Coast CA 2022	15	60
Gamay, Jean-Marc Burgaud, Beaujolais, France, 2021	15	60
Cabernet Sauvignon, Sea Shell Reserve, Paso Robles, CA 2020	18	72

## Beer

### DRAFT

SCRIMSHAW PILSNER • 7
CORONADO JAPANESE LAGER • 7
THORN BREWING HOPSTER POT HAZY IPA • 8
EPPIG 10:45 TO DENVER IPA • 8
FALL 2AM BIKE RIDE STOUT • 7
CARLSBAD BREWING BLUEBERRY SOUR • 7

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JIANT "GUAVAMENTE" • 8
BROOKLYN N/A VARIETY • 6

**A 5% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS**  
to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members