

Happy Hour

3PM- 5PM

CAESAR CROUTONS • 5/ea
Romaine, Parmesan

SKYE OCEAN TROUT CEVICHE • 10.5
Cucumber, Avocado, Onion, Shrimp Chips, Cilantro,
Peruvian Chili

HALLOUMI "FRIES" • 7
Panko Breaded Halloumi, Mint, Labne, Harissa

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

HORCHATA COLD BREW • 9.5
Horchata Vodka, Kamora Coffee, Ironsmith Cold Brew,
Mole Bitters

MAIN SQUEEZE • 9.5
Gin, Amaro, Kumquat & Nectarine, Cherry Blossom Tonic

GRASS IS GREENER • 9.5
Sencha Tea White Rum, Lemongrass Mezcal, Mint, Lime,
Peychaud's Bitters

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

Wine

SPARKLING WINE	BTG	BTB
Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	7.5	--
Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	7.5	29.5

WHITE WINE		
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand, 2023	8	31.5
Chardonnay, Outerbound, Sonoma Coast, CA 2021	8.5	33.5

ROSE/ORANGE* WINE		
Grenache Blend, Souliel Vin De Bonte, Vin de France, 2023	8	31.5
Falanghina, Los Pilares, San Diego County, CA 2020	8	31.5

RED WINE		
Pinot Noir, Land of Saints, San Luis Obispo, CA 2022	8.5	33.5
Malbec Clasico, Altos Las Hormigas, Mendoza, 2020	7.5	27.5

Beer

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

