

Happy Hour

JAPANESE RIVER CRAB • 5/ea
Avocado, Butter Lettuce, Red Onion, Radish, Serrano Vinaigrette

CAESAR CROUTONS • 4/ea
Romaine, Parmesan

WHIPPED BUTTERMILK RICOTTA • 14
Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

KALE SALAD • 15
Parmesan, Almonds, Golden Raisins, Lemon-Pepper

SKYE OCEAN TROUT CEVICHE • 21
Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chile

SINGLE SINGLE • 14
Beef Patty, Cheddar, Arugula, Tomato Confit, Onion, Fries

Wine

WINE OF THE WEEK

Chardonnay, Jean-Marc Brocard, Chablis France • 13/50

SPARKLING WINE	BTG	BTB
Cava, Naveran, Penedés, Spain, NV	13	50
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Tre Amichi Sparkling Wine, Italy NV	13	-

WHITE WINE		
White Blend, Broc Cellars "Love", North Coast, CA 2021	15	60
Sauvignon Blanc, Petit Clos, Marlborough, NZ, 2020	15	60
Chardonnay, Porter & Plot, Central Coast, CA, 2018	16	64

ROSÉ & ORANGE*		
Grenache Blend, Tablas Creek, Paso Robles, CA, 2018 (Draft)	14	-
Viognier*, Where's Linus?, Sebastopol, CA 2021	16	55

RED WINE		
Pinot Noir, Land of Saints, San Luis Obispo, CA, 2021	15	60
Red Blend, Broc Cellars "Love", North Coast, CA 2021	17	68
Cabernet Sauvignon, Sea Shell, Paso Robles, CA 2018	17	68

Beer

DRAFT	BOTTLE / CAN
CALIDAD MEX LAGER • 7	STIEGL RADLER • 8.5
PORT BREWING SURF REPORT RED ALE • 7	JUNESHINE BLOOD ORANGE MINT • 10
MANGO DAYDREAM JUNESHINE • 9	JUNESHINE VODKA PASSIONFRUIT • 12
MODERN TIMES DINGO MAGIC HAZY IPA • 8	JIAN T PASSIONFRUIT ELDERFLOWER • 9
ABNORMAL BOSS IPA • 8	MONTUCKY COLD SNACK • 6
MODERN TIMES CALI CREAMIN' • 8	ASHLAND LAVENDER LEMON • 7
	BROOKLYN BREWING N/A • 6

Cocktails

KINGSTON COLD BREW • 10
Jamaican Rum, Caffé Lolita, Cold Brew, Mole' Bitters

STRAWBERRY RHUBARB SPRITZ • 10
Strawberry Infused Aperitivo, Rhubarb, Bubbles, Champagne Acid

DARK HORSE • 10
Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime, Cucumber, Activated Charcoal

FLORA 75 • 10
Vodka, Botanical Rose' Vermouth, Pomegranate, Lemon, Champagne

DAILY FIX • 10
Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

DRY GUY • 19
Scotch, Campari, Amara Rossa, Dry Vermouth, Large Sexy Cube

FRIAR'S OLD FASHIONED • 17
Bourbon, Hazelnut, Mole' Bitters, Large Sexy Cube

ROLL TIDE • 16
White Rum, Amantillado Sherry, Black Urfa Tamarind, Lime Habanero Bitters

BEACH PLUM BERRY • 16
Tito's Vodka, Peché de Vigné, Lime Acid, Plum Soda

RED MOON • 17
Cherry Blossom Tea Gin, Apricot, Red Bean Orgeat, Lemon, Grated Cinnamon

MISS AMERICAN PIE • 17
Rye Whiskey, Cognac, Blackberry, Lemon, Amaro Mist

BODEGA BOY • 17
Mezcal, Toasted Rice, Coconut, Lime, Mango

SUNNY DAYS OLD FASHIONED • 30
Nikka Days Japanese Whisky, Benedictine, Angostura, Large Sexy Cube

Virgin Cocktails

BODEGA BABY • 10
Toasted Rice, Coconut, Lime, Mango

AMALFI SPRITZ • 10
Bittersweet Orange

DARK & SPICY • 10
Spiced Ginger, Lime

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