

HAPPY HOUR

WEEKDAYS 4 – 6PM (EXCEPT HOLIDAYS)

WINES ⁷

SPARKLING • jp chenet brut, blanc de blancs, france

ROSÉ • the palm by whispering angel, france

RIESLING • nxnw by king estate, wa

PINOT GRIGIO • vista point, ca

SAUVIGNON BLANC • castle rock, ca

CHARDONNAY • vista point, ca

PINOT NOIR • meiom, ca

MERLOT • vista point, ca

CABERNET SAUVIGNON • vista point, ca

WELL COCKTAILS ⁷ // DRAFT BEER ⁵

APPETIZERS ⁷

CHICKEN LEMONGRASS DUMPLINGS sweet chili teriyaki

SMOKED FISH DIP everything crackers, red onion, jalapeños, lemon

HUMMUS warm pita, smoked paprika, chili oil

CHICKEN WINGS* honey bourbon glaze, blue cheese, crudité

MUSSELS FRA DIAVOLO* spicy marinara, cherry peppers, crostini

STICKY CAULIFLOWER

sesame soy glaze, toasted sesame seeds, scallions

PEAR TORTELLINI four cheese stuffed pasta, truffle cream sauce

Executive Chef Kelley Randall // Executive Sous Chef Phillip Coggins

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform us of any allergies or dietary requirements before ordering.

20% gratuity will be added to parties of 6 or more.



