



\$8
**SHARED
PLATES**

\$8
Cocktails
select specialty

\$5
Wines
select by the glass

\$3
BEER
domestic. draft. import

HAPPY HOUR

TUE-FRI 3pm - 6pm

SHARED PLATES

**CRISP BRUSSELS
SPROUT CHIPS (gf,v)**
sea salt, vegan
yellow pepper aioli

**PEAR & GORGONZOLA
FLATBREAD**
white cheddar, crisp fried
sage, sage pesto

**CHILLED CILANTRO
LIME CRAB DIP**
served with lime salted
plantain chips

**KOREAN FRIED
CAULIFLOWER (gf,v)**
radish sprouts, rainbow
quinoa, snap peas,
toasted sesame seeds,
korean hot pepper
sauce

**KALE, CORN & SWEET
ONION PAKORA (gf,v)**
sweet-hot serrano glaze,
vegan yellow pepper aioli

**SHORT RIB or SWEET POTATO
TACOS (rgf)**
cotija, caramelized
onions, cilantro crema,
micro greens,
spicy roasted corn &
avocado salsa with
black bean-mango salsa

Cocktails

LA LA LAVENDER
finlandia vodka, lemon
juice, blackberries,
lavender syrup

THE FUZZ
vodka, peach schnapps,
orange juice, prosecco

**SPICY MANGO
MARGARITA**
organic tequila, puréed
mango, jalapeño, fresh
lime juice, tajin rim

LEMON BASIL MARTINI
deep eddy lemon vodka,
slapped basil

THE STETSON
makers mark bourbon,
campari, sweet vermouth,
candied orange peel

POMEGRANATE PALOMA
organic tequila, fresh lime,
pomegranate liqueur,
fever tree pink grapefruit

FRENCH MARTINI
deep eddy lemon vodka,
chambord, pineapple
juice, fresh lemon peel

LUCY GOOSEY
absolut pear vodka,
prosecco, splash of
elderflower liqueur

MELON MULE
van gogh melon vodka,
cock & bull ginger beer,
lime juice, fresh
cucumbers & limes

ESPRESSO MARTINI
finlandia vodka, kahlua,
espresso concentrate,
vanilla bean syrup

Wines

TRES CHIC - ROSÉ
Burgundy, France.
Notes of Strawberry, White
Peach, Citrus, Herbs and White
Pepper.

**SCARPETTA -
PINOT GRIGIO**
Friuli-Venezia Giulia, Italy.
Notes of Stone Fruit, Lavender,
Honey, Pear and Minerals.

**MOHUA -
SAUVIGNON BLANC**
Marlborough, New Zealand.
Notes of Stone Fruit, Citrus and
Herbs.

BONTERRA - MERLOT
Mendocino, California.
Organically Grown & Certified
Sustainable. Notes of Blackberry,
Cherry, Plum, Herbs and Cedar.

**JUGGERNAUT -
CABERNET SAUVIGNON**
California.
Notes of Black Currants, Vanilla,
Licorice, and Black Fruit.

ROSENBLUM - ZINFADEL
Paso Robles, California.
Notes of Raspberry, Cherry,
Mocha, and Spice.

BEER

FOUR PEAKS HOP KNOT IPA
BARRIO BLONDE ALE
DESCHUTES OBSIDIAN STOUT
OAK CREEK NUT BROWN ALE
BUD LIGHT
MICHELOB ULTRA
ST. PAUL (N/A)
OMISSION LAGER (gf)