



HAPPY HOUR

from the bar

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well drinks \$4

drafts \$4

(may exclude some seasonal drafts)

house chardonnay \$5

house cabernet sauvignon \$5

lemondrop \$6

white sangria \$7

from the kitchen

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citrus and herb marinated olives \$4

mixed olives, garlic, olive oil

hand-cut fries* \$5

black truffle salt, white truffle aioli

half wedge salad* \$6

bacon, egg, blue cheese, cherry tomatoes, crispy shallots,
creamy dill dressing

mini wagyu beef burger* \$7

gouda, iceberg, lemon herb aioli, handcut fries

squash and mushroom flatbread \$8

smoked portobellos, roasted squash, mozzarella, truffle, goat
cheese

pork belly sliders* (2) \$10

glazed pork belly adobo, harissa aioli, pickled papaya slaw,
toasted buns

*Consuming raw or undercooked food can increase your risk of food borne illness.
+These items are, or can be modified to be, gluten free.