

HAPPY HOUR WINES

House Red or White \$6

Wine by the glass \$3 off

Chardonnay - Light Horse, CA	12
Chardonnay - Stoller Dundee Hills. OR NO OAK	14
Chardonnay - La Crema Sonoma, CA	16
Sauvignon Blanc - Sand Point Lodi, CA	12
Sauvignon Blanc - Giesen New Zealand	10
Pinot Grigio - Ca'Stella Italy	12
Riesling - Robert Weil "tradition" Germany	12
Sparkling - Roederer Estate Brut CA	15
Prosecco - Voga Italy	9
Sparkling Rosé - Argyle Brut Willamette, OR	17
Rosé - Whispering Angel Provence, FR	12
Rosé - Miraval Provence, FR	15
Rose - Bermejo Listan Rosado Canary Island, SP	14
Cabernet - Vigilance Lake County, CA	12
Cabernet - Smith & Hook Central Coast, CA	14
Cabernet - The Counselor Alexander Valley, CA	16
Merlot - Trefethen, Oak Knoll, Napa	15
Pinot Noir - SLH by Hahn Santa Lucia Highlands, CA	15
Pinot Noir - Radicle Vine Willamette, OR	14
Malbec - La Posta "Fazzio" Argentina	12
Zinfandel - Peirano Immortal Lodi, CA	10
Cab Franc - Field Recordings Paso Robles, CA	12
Dolcetto D'Alba - Paolo Scavino Italy	10
Blend - Old Patch Red by Trentadue North Coast, CA	10

HAPPY HOUR COCKTAILS

COCKTAILS ~ 9

THE AVIATION

*bombay gin, maraschino liquor, violette liqueur,
fresh lemon juice*

BLOOD ORANGE MARGARITA

*don julio blanco, cointreau, fresh lime juice, agave,
blood orange puree, salted rim, served up*

PEAR BREEZE MARTINI

grey goose pear, st. germaine, fresh lemon juice, prosecco

KEY LIME MARTINI

*vanilla vodka, lime juice, cream, midori,
graham cracker rim*

DOUBLE RYE MANHATTAN

high west double rye, carpano antica, trinity bitters

SAZERAC

george dickel rye, simple syrup, peychaud bitters, absinthe

THE PAMELICIOUS

death's door gin, st. germaine, lemon juice, canton ginger

WISE GUY

j carver rye, lemon juice, agave simple syrup, jamaican bitters

COOL RUNNINGS

*tattersall aquavit, punt e mes, lime juice, ginger beer
served on the rocks*

NORDIC NEGRONI

tattersall aquavit, aperol, antica vermouth, ancho reyes chili liquor

Bees Knees

j carver barrel gin, ginger simple syrup, lemon, orange bitters

St. Germaine Cocktail

prosecco, st. germaine, club soda

Pisco Sour

don cesar pisco, fresh lime, simple syrup, bitters, egg white

HAPPY HOUR BEERS

\$1 off

Blue Moon 5⁵⁰
Odell 90 Shilling 6
Fulton Lonely Blonde 5⁵⁰
Corona 5⁵⁰
Fulton Sweet Child of Vine IPA 5⁵⁰
Summit Extra Pale Ale 5⁵⁰
Anchor California Lager 6
Guinness ~ 16 ounce can 6
Ballast Point Grapefruit Sculpin IPA 7
Heineken 5⁵⁰
Bud or Bud Light 4⁵⁰
Excelsior Bitteschlappe 5⁵⁰
Stella Artois 5⁵⁰
Surly Furious ~ 16 ounce can 7⁵⁰
Amstel Light 5⁵⁰
La Fin Du Monde 8
Modest Brewing Co ~ 750 ml can
First Call cold press coffee lager 20
Smooove salted caramel lager 20
Strongbow Cider 6

SNACKS

GRILLED LOBSTER SKEWERS ~ 2 pieces - \$10
GRILLED BEEF SKEWERS ~ 2 pieces - \$6
MEATBALLS - asian bbq sauce - 4 pieces - \$4
FISH TACO - 1 piece \$5
FRENCH FRIES - house cut, béarnaise - \$5
MINI BURGERS - u.s.d.a. prime, house ground beef - \$3 each
DEVILED EGGS & BBQ PORK BELLY - \$6
BEEF TACO - 1 piece - \$5
CHIPS & GUACAMOLE - \$4
POPCORN - white truffle oil, sage, parmesan cheese - \$3

HAPPY HOUR SUPPER

Served Everyday Bar Only 4-6

Sorry No Substitutions

\$26

U.S.D.A. Prime Steak & Small Gianni's Salad
TOP SIRLOIN OR BAVETTE STEAK
Served with a glass of house red or white wine



HAPPY HOUR

Everyday

4:00 - 6:00 Bar

Rail Drinks \$4 Rail Martini \$5

Call Vodkas, Gins, Whiskies & Cocktails \$3 OFF

BEERS \$1 off