

bar menu | **happy hour 3-7pm mon-fri, 5-7pm sat** (priced in red)

we serve mistral bread & tap water upon request

small plates

cheese plate with chef's choice of two cheeses, grapes, candied walnuts, house-baked honey oat bread	6 8
novy ranch grass fed bistro burger with caramelized onions, sharp cheddar, lettuce, tomato, sliced pickles	11 13
-add smoked bacon 2	
-add onion rings, roasted mushrooms, avocado, or sub blue cheese (each) 1	
warm marcona almonds with sea salt	4
truffle fries with house-made garlic aioli, house-made chipotle aioli, ketchup	7
poached gulf prawn cocktail diced avocado, house-made cocktail sauce	14
salt & pepper calamari with rock shrimp, thai-style sweet chili sauce, cilantro micro greens	13
skirt steak quesadilla with caramelized onions, chipotle aioli	8
blackened mahi tacos with chipotle slaw, salsa fresca, avocado-lime crema, fresh cilantro, soft corn tortilla	5 ea 3 for 14
greek flatbread with lamb meatballs, kalamata olives, roasted peppers, feta, oregano	13
garlic roasted wild gulf prawns with crostini, roasted garlic-shrimp sauce	10
teriyaki marinated skirt steak satays with sesame wilted spinach, crispy onion strings	5 for 8
blackened chicken sandwich with lettuce, tomato, chipotle aioli, toasted brioche bun	12

pizzas

classic pepperoni with mozzarella, san marzano tomato sauce	8 12
margherita with mozzarella, san marzano tomato sauce, sweet basil	8 11
seasonal vegetarian with roasted zucchini, eggplant, cherry tomatoes, artichoke hearts, wild arugula, pecorino	8 12
sausage & wild mushroom with mozzarella, san marzano tomato sauce	8 12
caprese with basil pesto, fresh mozzarella, heirloom tomatoes	8 12

happy hour beverages 3-7pm

draught beer aurum cidery, gordon biersch, dr. jekyll's, bear republic, 21st amendment, 8 bridges	4
house wines chardonnay, sauvignon blanc, cabernet sauvignon, prosecco, rosé	7
cocktails vodka or gin martini, margarita, rye manhattan, cosmo, lemon drop	7

chef Tim Fabatz |

miscellaneous: we will add 18% service to parties of 7 or more; \$2 to split any item; \$2.50 per person dessert fee for any non-house dessert; \$18 for any non-house wine for the first 3 bottles, \$36 for each subsequent bottle (please double for large format bottles)

cocktails

aged rye manhattan , batch-mixed and aged in sealed glass jars for at least 3 months: 92 proof rye, sweet vermouth, angostura bitters, maraschino cherry	12
aged vesper , the 007 original, batch-mixed and aged in sealed glass jars for at least 3 months: 3 parts blade gin, 1 part vodka, 1/2 part cocchi americano (the closest one can get to the originally specified kina lillet today), long peel of lemon	12
fresh cherry old fashioned , kentucky bourbon; muddled fresh pitted bing cherries, orange peel, & bourbon barrel aged spiced cherry bitters; splash club soda	11
bacon bourbon old fashioned , bacon infused bourbon, maraschino cherry, orange peel, pure maple syrup, bbq bitters, & a splash of club soda	11.50
clear creek 'bubbler' , oregon cranberry liqueur, fresh lemon, peychaud's bitters, prosecco	13
white peach margarita , agave tequila, fresh peach puree, fresh lime, agave nectar	12
'blackberry' , house-made lemon vodka, orange liqueur, fresh lemon, summer blackberry puree, sugar	11
top shelf margarita , agave tequila, fresh lime, agave nectar, your choice of grand marnier or cointreau float	13
pina mojito , pineapple infused aged rum, fresh lime, fresh mint, club soda	11
'moscow' mule , tito's texan vodka, fresh lime, ginger beer	11.50
save-the-music sangria , red wine, triple sec, orange, pineapple, brandy float	glass 10 pitcher 40

'light' cocktails (low alcohol, right around 100 calories)

tall & thin margarita , tequila, orange liqueur, 'splenda' sweet & sour mix	8
tall & thin mojito , pineapple infused aged rum, fresh mint, fresh lime, 'splenda' sweet & sour mix, club soda	8

draught beer

aurum cidery (gordon biersch), wildcide, all natural hard cider , 6.2% abv	(12 oz) 4 6
21st amendment brewery hell or high watermelon wheat, 4.9% abv, 17 ibu	4 6.50
dr. jekyll's beer belly american kölsch style ale, 4.5% abv, 20 ibu	4 6.50
affligem blonde belgian pale ale, 6.8% abv, 20 ibu	(10 oz) 8
gordon biersch czech-style pilsner, 5.2% abv, 30 ibu	4 6
eight bridges brewing twisted red amber ale, 7% abv, 39 ibu	6.50
bear republic racer 5, i.p.a., 7.5% abv, 75 ibu	4 6
heretic brewing co. evil cousin imperial i.p.a., 8% abv, 100 ibu	(12 oz) 7

bottled beer

blue moon brewing belgian white, 5.4% abv, 9 ibu	4.50
coors light beer, 4.2% abv, 12 ibu	3.50
pacifico lager, 4.5% abv, 14.5 ibu	4.50
heineken lager, 5% abv, 18.5 ibu	4.50
guinness draught-in-a-can stout, 4.2% abv, 35 ibu	(14.9 oz can) 5.50