

WEEKLY FEATURES

served from 5:00 p.m. to close | these items are excluded from happy hour

<b>Reuben</b> <i>pastrami, sauerkraut, swiss , 1000 island, rye</i>	<b>\$17</b>	<b>Ribeye</b> <i>12 oz prime ribeye, mushroom, asparagus, charcuterie butter</i>	<b>\$38</b>
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WINES BY THE GLASS

WHITE WINE		RED WINE	
<b>Sparkling</b>		<b>Pinot Noir</b>	
Campo Viejo Brut, Cava	7 / 30	Gentle Creek, Chile	7 / 28
La Marca Prosecco, Italy	10 / 38	Meiomi, California	13 / 50
		Four Graces, Willamette	16 / 62
<b>Chardonnay</b>		<b>Cabernet</b>	
Backhouse, California	7 / 28	Gentle Creek, Chile	7 / 28
Kendall Jackson, California	11 / 38	Hahn, California	10 / 40
Sonoma-Cutrer, Sonoma Coast	12 / 48	Austin Hope, Paso Robles	15 / 58
<b>Alternative White Wines</b>		<b>Alternative Red Wines</b>	
Copperridge White Zinfandel, California	7 / 24	Gentle Creek Merlot, Chile	7 / 28
Gentle Creek Pinot Grigio, Chile	7 / 28	19 Crimes Red Blend, South East Australia	8 / 30
Chateau Ste. Michelle Riesling, Columbia Valley	8 / 30	Sokol Blosser Evolution Red Blend, Oregon	10 / 38
Antinori Santa Cristina Pinot Grigio, Delle Venezie	10 / 42	Don Miguel Gascon Malbec, Medoza	12 / 46
Kim Crawford Sauvignon Blanc, Marlborough	11 / 45		
Fleur de Prairie Rose, Languedoc	11 / 45		

SIGNATURE COCKTAILS

enjoy half-off signature cocktails from 4:00 p.m.-5:00 p.m. & 4:00 p.m.-6:00 p.m. on Fridays

<b>Transfusion</b> <i>Tito's Vodka with ginger ale, grape juice, and fresh lime</i>	<b>\$10</b>	<b>Buffalo Old Fashioned</b> <i>Buffalo Trace, muddled fruit, bitters, and simple syrup over ice</i>	<b>\$13</b>
<b>Tres Skinny Margarita</b> <i>1800 Blanco &amp; Reposado, mezcal, skinny mix, and Cointreau, shaken with lime</i>	<b>\$12</b>	<b>Hendrick's Gimlet</b> <i>Hendrick's Gin, fresh lime, simple syrup</i>	<b>\$14</b>
<b>Aperol Spritz</b> <i>La Marca Prosecco, Aperol, and club soda with an orange garnish</i>	<b>\$11</b>		

<b>Angels Envy Apple Cider</b> <i>House-made apple cider, Angels Envy, vanilla simple syrup, soda water</i> <b>\$13</b>	<b>Holiday Mule</b> <i>Espolon Tequila, Chinola Liqueur, fresh lime juice, ginger beer</i> <b>\$11</b>
<b>Cranberry Aperol Spritz</b> <i>Aperol, Cava, cranberry juice</i> <b>\$12</b>	<b>Butterscotch Espresso Martini</b> <i>Butterscotch Vodka, Mr. Coffee Liqueur, Kahlua</i> <b>\$11</b>

SA

CONTAINS SHELLFISH

DF

DAIRY FREE

V


VEGETARIAN

N

CONTAINS NUTS

GF

GLUTEN FREE



SPICY

WHILE GLUTEN-FREE ITEMS ARE MARKED, PLEASE NOTE THEY ARE PREPARED IN A SHARED KITCHEN ENVIRONMENT AND MAY NOT BE ENTIRELY FREE FROM GLUTEN EXPOSURE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.