

happy hour

AFTERNOONS & LATE NIGHT

3PM-5:30PM DAILY

10PM-Close SUN-THURS | 11PM-Close FRI-SAT

No substitutions. Not available To-Go, on Holidays, or at The Lobby Bar.

eats

WOOD OVEN ROASTED OLIVES 5

CARAMELIZED BRUSSELS 6

chili, crushed peanuts, lime, fish sauce, yuzu

DEVILED EGGS WITH CANDIED BACON 6

ADOBO FRENCH FRIES 4

GREEN GARBANZO HUMMUS 8

chive flat bread, watermelon radish, breakfast radish

CHEESE AND CRACKERS 9

chef's featured cheese dip, crackers & chive bread

'THE CLASSIC' MARGHERITA FLATBREAD 11

tomato sauce, mozzarella, basil

ZOE'S PEPPERONI FLATBREAD 12

all natural pepperoni, suzie's peppers, italian cheese blend, basil, red sauce

BROCCOLINI AND ROASTED GARLIC FLATBREAD 12

fontina, chili paste, balsamic honey

KALE CAESAR SALAD* 10

baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing. ADD CHICKEN 5

BBQ SHORT RIB SLIDERS (2) 10

chipotle bbq marinated short rib, cabbage-fresno slaw

ROYALE WITH CHEESE* 11

ground short rib burger, potato bun, white cheddar, secret sauce, adobo fries

MAC N CHEESE 8 ADD BACON +2

something sweet

ICE CREAM SANDWICH 5

WARM CHOCOLATE BROWNIE 4

a la mode. +3

SINGLE SCOOP ICE CREAM 4

mixes

WELL DRINKS 7

JAIME'S MARGARITA 9

altos reposado tequila, shaken on the rocks

APEROL SPRITZ 9

aperol, mumm napa sparkling wine, splash of soda

VENTURA VESPER 9

vodka, gin, lillet blonde, lemon twist

beers

NORTH COAST SCRIMSHAW PILSNER 6

ENEGREN SCHONER TAG HEFEWEIZEN 6

KNEE DEEP BREAKING BUD IPA 6

ACE SEASONAL CIDER 6

wines

7 per glass or 24 per bottle

JUSTIN SAUVIGNON BLANC

IMAGERY CHARDONNAY

CHLOE ROSÉ

10 SPAN PINOT NOIR

FLAT TOP HILLS CABERNET SAUVIGNON

Now that the great
prohibition of 2020 is over,
we're ready to celebrate!
Join us at Late Night
Happy Hour to taste our
take on some speakeasy
favorites!

An automatic gratuity of 18% will be added to parties of 8 or more. Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 090621

BAR MENU



mixes

CRANKY J | 15

nolet's gin, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 13

deep eddy vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 15

fig infused high west double rye, maple, nocello

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine liqueur

VINELAND MOJITO | 12

plantation 3 stars rum, green grapes, fresh basil, lime juice, domaine santé bored-o blanc, grape nectar

BLACKBERRY SAGE SHRUB | 13

belvedere vodka, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

THE REFRESHER | 8

cucumber, lemon-lime, ginger, sparkling water

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl

BELLE GLOS "LAS ALTURAS", PINOT NOIR

Santa Lucia Highlands | 19 | 76 btl

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER, CAB SAUV | Napa | 21 | 84 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | Long Beach | 6

MOTHER EARTH | CREAM ALE | Vista | 7

ACE | SEASONAL CIDER | Sebastopol | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | Fort Bragg | 7

BELCHING BEAVER | MANGO IPA | Oceanside | 6

SIERRA NEVADA | PALE ALE | Chico | 6

KARL STRAUSS RED TROLLEY | IRISH RED ALE | San Diego | 6

BALLAST POINT SCULPIN | IPA | San Diego | 7

STONE TANGERINE EXPRESS | IPA | Escondido | 7

HIGH WATER | CAMPFIRE STOUT (16 oz.) | Lodi | 9

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | Glendale | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | Fort Bragg | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | Moorpark | 8

FULLER BODIED BEERS

THE BRUERY MISCHIEF | BELGIAN ALE | Placentia | 8

KNEE DEEP BREAKING BUD | IPA | Auburn | 8

ALESMITH NUT BROWN | BROWN ALE | San Diego | 8

looking for something special?

ask your server for the complete wine list to check out our selection of california wines by the bottle!