happy hour

AFTERNOONS & LATE NIGHT
3PM-5:30PM MON - FRI
10PM-Close SUN-THURS | 11PM-Close FRI-SAT

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

eats
spreads
served with chive flat bread
GREEN GARLANZI HUMMUS 7
EGGPLANT MOUSSE 9
FRESH MARKET VEGGIE CRUDITE 7
WOOD OVEN ROASTED OLIVES 5
CARAMELIZED BRUSSELS 6
habanero pineapple chili sauce, cotija cheese
DEVILED EGGS WITH CANDIRED BACON 6
ADOBRO FRENCH FRITES 4
THREE CHEESE BOARD 18
honeycomb, dried fruit, ciabatta toast
‘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
CHICKEN TINGA SLIDERS (2) 10
adobo, cabbage-fresno slaw, hawaiian roll
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 HEEFWEIZEN 6
KNEE DEEP BREAKING BUD IPA 6
ACE SEASONAL CIDER 6

wines
7 per glass or 24 per bottle
JUSTIN SAUVIGNON BLANC
SEA SUN CHARDONNAY
CHLOE ROSE
10 SPAN PINOT NOIR
FLAT TOP HILLS CABERNET SAUVIGNON

An automatic gratuity of 18% will be added to parties of 6 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. 240411

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!
mixes

GARLAND 1972  |  16
plantation 3 stars rum, aperol, fresh citrus juices, myers dark rum float, anniversary swizzle
CRANKY J  |  16
nolet's gin, st. germaine, hand-pressed lemon juice, sage and champagne float
STRAWBERRY FIELDS  |  15
nat kidder vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled
MAPLE IN THE RYE  |  16
fig infused high west double rye, maple, nocello
LA PIÑELA  |  17
tequila chamucos añejo, licor 43, pineapple, lime
VALLEY SUNRISE  |  16
vida mezcal, aperol, blood orange purée, tajin rim
CUCUMBER PRESS  |  14
bulldog gin, lime juice, cilantro, cucumber, st. germaine liqueur
BLACKBERRY SAGE SHRUB  |  14
belvedere vodka, st. germaine, bitter truth violet liqueur, lime
WAKE UP CALL  |  15
kettle one vodka, nola coffee liqueur, city bean espresso, house-made vanilla syrup

mocktails

BEEEE YOURSELF  |  9
lavender, lemon, honey, sparkling water
THE REFRESHER  |  9
cucumber, lemon-lime, ginger, sparkling water

wines

SPARKLING
MUMM BRUT | Napa | 13 | 52 btl
LAETITIA BRUT ROSE | Arroyo Grande | 17 | 68 btl

WHITE AND PINK
SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl
JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl
GROTH, SAUVIGNON BLANC | Napa | 17 | 68 btl
SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl
MER SOLEIL RESERVE, CHARDONNAY | Monterey | 15 | 60 btl
SALDO, CHENIN BLANC | Oakville | 15 | 60 btl
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl
WENTE, ROSE | CA | 13 | 52 btl

RED
CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 btl
BELLE GLOS “LÁS ALTURAS”, PINOT NOIR |
Santa Lucia Highlands | 19 | 76 btl
STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl
CHARLES KRUG, MERLOT | Napa | 16 | 64 btl
FIRESTONE, CAB SAUV | Paso Robles | 12 | 48 btl

looking for something special?

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

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS
BEACHWOOD HAYABUSA | LAGER | 6
FIGUEROA MNT | SANTA BARBARA CITRUS | 7
MOTHER EARTH | CREAM ALE | 6
ACE | SEASONAL CIDER | 6

FULLER BODY BEERS
NORTH COAST PRANQSTER | BELGIAN | 7
SIERRA NEVADA | PALE ALE | 6
KARL STRAUSS RED TROLLEY | RED ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7

DRAFTS

ROTATING TAP
ask your server for the current draft!
PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS
NORTH COAST SCRIMSHAW | PILSNER | 8
ENEGRÉN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS
THE BRUERY MISCHIEF | BELGIAN ALE | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMITH NUT BROWN | BROWN ALE | 8

AMASS BOTANICAL HARD SELTZERS
FAERIE FIZZ | jasmine, cardamom, raspberry | 7
SUN SIGN | mandarin, vanilla, oak | 7
SURFER ROSSO | hibiscus, ginger, turmeric | 7