

# 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.

# BAR MENU

## eats

### spreads

served with chive flat bread

GREEN GARBANZO HUMMUS 7

ARTICHOKE MOUSSE 9

PATÉ OF THE DAY 11

FRESH MARKET VEGGIE CRUDITE 7

WOOD OVEN ROASTED OLIVES 5

CARAMELIZED BRUSSELS 6

dried cranberries, jalapeño vinaigrette, toasted pumpkin seeds

DEVILED EGGS WITH CANDIED BACON 6

ADOBO FRENCH FRIES 4

'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 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 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. 102022

# 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 | 14

deep eddy 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

el silencio 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

# mocktails

BEEEEEE YOURSELF | 9

lavender, lemon, honey, sparkling water

THE REFRESHER | 9

cucumber, lemon-lime, ginger, sparkling water

# wines

## SPARKLING

MUMM BRUT | Napa | 13 | 52 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 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

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 | S. L. Highlands | 19 | 76 btl

TOLOSA, SYRAH | Edna Valley | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 15 | 60 btl

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

ROBERT MONDAVI, CAB SAUV | Napa | 22 | 88 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 26 | 104 btl

# beers

## BOTTLES AND CANS

### LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

FIGUEROA MTN | 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

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

## DRAFTS

### ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

### LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN 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

# looking for something special?

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