



HAPPY HOUR

STARTERS

* **AHI TUNA POKE**

jasmine rice, sesame lime dressing 11

STEAKHOUSE DEVIL EGGS

thick-cut bacon, pickles, ground mustard, caviar 9

* **BEEF SLIDERS**

prime blend, onion jam, aged white cheddar, baby greens, horseradish, brioche buns 11

* **BEEF KOFTA MEATBALLS**

harissa aioli, pita crouton, cucumber 10

CHARCUTERIE BOARD

selection of local cured meats and cheeses 12

FLAT BREAD

white sauce, figs, goat cheese, arugula salad, pecorino romano 9

* **SCALLOP-STUFFED SHRIMP**

citrus soy sauce, carrot scallion salad 11

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. To-Go Comp Limit: \$200



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WINE BY THE GLASS

La Chapelle Bordeaux
Alexander Rose
Prophecy Cabernet
Kendall-Jackson Chardonnay 6

Lost Angel Chardonnay
Kendall-Jackson Cabernet
Caposaldo Pinot Grigio 8

Maddalena Cabernet
Farmhouse Red
3 Pears Pinot Grigio
Mer Soleil Silver Chardonnay 10

COCKTAILS

ROSEMARY MAPLE OLD FASHIONED
legent bourbon, housemade rosemary simple syrup,
angostura bitters, pure maple syrup 9

BLOOD ORANGE SPRITZ
absolute vodka, rosemary, blood orange syrup,
club soda 8

HEMINGWAY DAIQUIRI
bacardi white rum, lime, luxardo cherry liqueur,
ruby red grapefruit 8

PEACH SERRANO MARGARITA
casa dragones blanco tequila, peach bitters, peach,
housemade serrano pepper simple syrup, tajin, lime 9

MIDNIGHT MANHATTAN
basil hayden dark rye whiskey, chocolate bitters,
cherry brandy, housemade ganache brownie 9

LONDON MAID
hendrick's gin, st-germain elderflower, cucumber,
housemade simple syrup 8