

HAPPY HOUR MENU

FOOD

Crimini Stuffed Mushroom <i>cheese stuffed portabellini mushroom</i>	8
Grilled Artichoke <i>lemon aioli</i>	8
*Kobe Beef Meatballs <i>ricotta, tomato sauce, grilled baguette</i>	9
*Seasonal Oyster Selection ½ DOZ <i>cocktail sauce, fresh horseradish, lemon</i>	10
Tempura Rock Shrimp <i>sweet chili glaze, chives, shaved greens</i>	11

BEER

BEER ON DRAUGHT 14oz <i>peroni, blue moon, lagunitas pils</i>	8
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WINE

Sparkling Wine <i>domaine ste. michelle, columbia valley, wa</i>	7
Sauvignon Blanc <i>santa carolina, chile</i>	7
Chardonnay <i>josh cellars, ca</i>	7
<i>wind & grace, ca</i>	6
Cabernet Sauvignon <i>seven falls, wa</i>	7
<i>wind & grace, ca</i>	6
Merlot <i>kendall jackson, ca</i>	8
Pinot Noir <i>meiomi, central coast, ca</i>	8

SIGNATURE COCKTAILS

Midnight Manhattan <i>pendelton, godiva dark chocolate bitters</i>	8
Blackberry Bramble <i>ketel one vodka, blackberry balsamic syrup, cointreau</i>	8
Crimson & Clover <i>beefeater gin, st. germain, raspberry syrup, lemon juice, egg white</i>	8
Salida Del Sol <i>cazadores, grapefruit juice, lime juice, agave nectar</i>	8
Flying Rye <i>bulleit rye, aperol, amaro, lemon juice</i>	8
Seasonal Sangria	8



**Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*