

Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

HAND-CRAFTED COCKTAILS 9



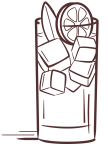
TIME IS HONEY

Maker's Mark bourbon,
lemon, honey syrup,
luxardo cherry
200 cal



KEEP YOUR GIN UP

Gray Whale gin, Jack Rudy
tonic, lime & cucumber
ribbon
280 cal



TEQUILA ME SOFTLY

Sauza Silver tequila,
Cointreau, grenadine,
lemon & Rosé
190 cal



OLIVE A MARTINI

Tito's vodka or Aviation gin
with a splash of dry
vermouth
210/240 cal

BAR BITES

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese,
red onion confit, campari tomato,
black garlic aioli, Fleming's butter
pickles 1180 cal | 16
pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 470 cal | 14
pairs with BÖEN, PINOT NOIR

CRAB CAKE BITES

red pepper & lime butter sauce 1020 cal | 18
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion 150 cal | 15
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar 350 cal | 16
pairs with LOUSEN BROS., RIESLING

COUSCOUS FRITTER**

housemade cashew cheese, pickled
red onions, pea shoots 440 cal | 13
pairs with SILVER GATE, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint
pesto 450 cal | 15
pairs with BENVOLIO, PINOT GRIGIO

CRISPY CHICKEN BITES

miso, lemon, hot pepper
aioli 930 cal | 14
pairs with TIME IS HONEY

Available in the Bar only Sunday - Thursday, 4PM - 6PM. Not available Easter Sunday (April 9, 2023), Mother's Day (May 14, 2023) or Father's Day (June 18, 2023).

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.

Shareables

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal | 20

AHI TUNA POKE STACK*

avocado, cucumber, caviar, lavash crackers, soy ginger 350 cal | 24

SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 22

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 cal | 13

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 22

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails, claws, and knuckle 900/1500 cal

Serves 1-2 | 75

Serves 4-6 | 145

FEATURED WINES

TALL SAGE, Cabernet Sauvignon Columbia Valley 9

STONECAP ESTATE, Chardonnay Columbia Valley 10

HAND-CRAFTED COCKTAILS 16

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla
190 cal

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit
120 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry
230 cal

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel
200 cal

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Wines *by the glass*

SPARKLING

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|---|--|----|
| | GRUET, Brut Rosé New Mexico, NV | 14 |
|  | LAURENT PERRIER, Cuvée Rosé Champagne France | 30 |
| | MIONETTO, Avantgarde Prosecco Treviso, Italy, NV | 11 |
|  | MOËT & CHANDON, Imperial Rosé Champagne | 30 |
| | SCHRAMBERG, Brut Blanc De Blancs North Coast | 25 |

WHITE WINES & BLENDS


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|---|--|----|
| | BELLE GLOS, Rosé Oeil De Perdrix Sonoma County | 15 |
| | BENVOLIO, Pinot Grigio Friuli DOC, Italy | 10 |
|  | CHATEAU MIRAVAL, Rosé Côtes de Provence France | 16 |
| | DUCKHORN VINEYARDS, Sauvignon Blanc North Coast | 16 |
|  | FERRARI-CARANO, Fume Blanc North Coast | 10 |
| | GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand | 10 |
| | LOOSEN BROS., Dr. L Riesling Mosel, Germany | 10 |

CHARDONNAY

| | | |
|---|--|----|
| | CAVE DE LUGNY, La Carte Mâcon-Lugny France | 14 |
|  | CHALK HILL, Russian River Valley | 12 |
| | DIATOM, Santa Barbara County | 17 |
| | HESS COLLECTION, Napa Valley | 16 |
| | ROMBAUER, Napa Valley Carneros | 26 |
| | SEA SUN, California | 13 |
|  | SONOMA-CUTRER, Russian River Valley | 15 |
| | STONECAP ESTATE, Columbia Valley | 10 |

PINOT NOIR

| | | |
|--|--|----|
| | A TO Z WINEWORKS, Oregon | 16 |
| | BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara | 21 |
| | BÖEN, Santa Barbara Monterey & Sonoma County | 15 |
| | EOS, California | 11 |
| | SILVER GATE, California | 11 |
| | WALT, La Brisa Sonoma Coast | 23 |

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RED WINES OF INTEREST

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| ABSTRACT by ORIN SWIFT, Red Blend California | 24 |
| CASTELLO DI VOLPAIA, Chianti Classico Italy | 15 |
| CATENA, Vista Flores Malbec Mendoza Argentina | 15 |
| CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast | 24 |
| COSENTINO, Cigar Old Vines Zinfandel Lodi | 15 |
| FOUR VINES, The Biker Zinfandel Paso Robles | 15 |
| JUSTIN, Isosceles Red Blend Paso Robles | 35 |
| MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain | 14 |
| MOLLYDOOKER, The Boxer Shiraz McLaren Vale, Australia | 18 |
| PESSIMIST by DAOU, Red Blend Paso Robles | 15 |
| TAKEN, Red Blend Napa Valley | 22 |
| UNSHACKLED by THE PRISONER WINE CO, Red Blend California | 15 |
| VILLA ANTINORI, Tuscany Italy | 16 |

MERLOT


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|---|----|
| DUCKHORN VINEYARDS, Napa Valley | 24 |
| EMMOLO, Napa Valley | 24 |
| LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France | 23 |
| MILBRANDT VINEYARDS, Family Grown Columbia Valley | 12 |

CABERNET BLENDS

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|---|----|
| CHARLES & CHARLES, Post No. 35 Columbia Valley | 12 |
| DECOY LIMITED by DUCKHORN, Red Blend Napa Valley | 21 |
| MAD HATTER, Bordeaux Blend Napa Valley | 28 |
| PARADUXX by DUCKHORN, Proprietary Red Napa Valley | 21 |

CABERNET SAUVIGNON

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|---|----|
| BELLA UNION by FAR NIENTE, Napa Valley | 32 |
| CAYMUS, Napa Valley (1L) | 40 |
| DAOU VINEYARDS, Paso Robles | 18 |
| ELLIE'S by HALL, Napa Valley | 25 |
| FPS by B.R. COHN, California | 15 |
| GOOSE RIDGE, First Flight Goose Gap Yakima Valley | 16 |
| HONIG, Napa Valley | 28 |
| JOSH CELLARS, Craftsman Collection California | 13 |
| OBERON, Napa Valley | 18 |
| POST & BEAM by FAR NIENTE, Napa Valley | 32 |
| QUILT, Napa Valley | 21 |
| SCATTERED PEAKS, Napa Valley | 19 |
| TALL SAGE, Columbia Valley | 9 |

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