

HAND-CRAFTED COCKTAILS 9



TIME IS HONEY

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



TEOUILA ME SOFTLY

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



KEEP YOUR GIN UP

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



OLIVE A MARTINI

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

BAR BITES

FI FMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 1180 cal | 16 bairs 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 LOOSEN 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 hairs with BENVOLIO, PINOT GRIGIO

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli 930 cal l 14 bairs 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 cálories 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.

*This item may be cooked to order. 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.



SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 call 20

AHI TUNA POKE STACK*

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

SHRIMP COCKTAIL

horseradish cocktail sauce 230 call 22

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 1320 call 13

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal I 21

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails 900/1500 cal Serves 1-2 | 65 Serves 4-6 l 125

FEATURED WINES

TALL SAGE, Cabernet Sauvignon Columbia Valley

9

STONECAP ESTATE, Chardonnay Columbia Valley

10

HAND-CRAFTED COCKTAILS 17

OLD FASHIONED

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

BLUEBERRY LEMON DROP

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

SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 120 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	
	GRUET, Brut Rosé New Mexico, NV	14
	MIONETTO, Avantgarde Prosecco Treviso, Italy, NV	11
	SCHRAMSBERG, Brut Blanc De Blancs North Coast	25
	WHITE WINES & BLENDS	
	BENVOLIO, Pinot Grigio Fruili DOC, Italy	10
Y	DOMAINE DU PRE SEMELE, Sancerre Loire Valley France	20
	DUCKHORN VINEYARDS, Sauvignon Blanc North Coast	16
Y	FLOWERS, Rosé Of Pinot Noir Sonoma Coast	15
	GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand	10
	LOOSEN BROS., Dr. L Riesling Mosel, Germany	10
	PONZI VINEYARDS, Pinot Gris Willamette Valley	13
	CHARDONNAY	
	CAVE DE LUGNY, La Carte Mâcon-Lugny France	14
1	CHATEAU MONTELENA, Napa Valley	20
	DIATOM, Santa Barbara County	18
	HESS COLLECTION, Napa Valley	16
	ROMBAUER, Napa Valley Carneros	26
	SEA SUN, California	13
	STONECAP ESTATE, Columbia Valley	10
	PINOT NOIR	
	A TO Z WINEWORKS, Oregon	16
	EOS, California	11
1	LOUIS JADOT, Bourgogne Burgundy France	16
	SILVER GATE, California	11

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WALT, La Brisa Sonoma Coast

RED WINES OF INTEREST

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
COUDOULET DE BEAUCASTEL, Côtes Du Rhône Rhône Valley France	20
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
MERLOT	
EMMOLO, Napa Valley	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France	23
MILBRANDT VINEYARDS, Family Grown Columbia Valley	12
CABERNET BLENDS	
CHARLES & CHARLES, Double Trouble Red Blend Columbia Valley	12
DECOY LIMITED by DUCKHORN, Red Blend Napa Valley	21
CABERNET SAUVIGNON	
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
POST & BEAM by FAR NIENTE, Napa Valley	32
QUILT, Napa Valley	21
SCATTERED PEAKS, Napa Valley	19

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