

Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

HAND-CRAFTED COCKTAILS 9



TIME IS HONEY

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



TEQUILA ME SOFTLY

Sauza Silver tequila,
Cointreau, grenadine,
lemon & Rosé



KEEP YOUR GIN UP

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



OLIVE A MARTINI

Tito's vodka or Aviation gin
with a splash of dry
vermouth

BAR BITES

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion
confit, campari tomato, black garlic
aioli, Fleming's butter pickles | 17
pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam | 15
pairs with BOEN, PINOT NOIR

BEEF TARTARE CROSTINI* **

black garlic aioli, radish,
passionfruit gel | 19
pairs with CATENA, MALBEC

CRAB CAKE BITES

red pepper & lime butter sauce | 19
pairs with SEA SUN, CHARDONNAY

TEMPURA SHRIMP

apricot horseradish & shaved
green onion | 16
pairs with KEEP YOUR GIN UP

SPICY TUNA WONTON*

avocado, seaweed caviar,
passionfruit gel | 17
pairs with LOOSEN BROS., RIESLING

CASHEW CHEESE COUSCOUS CAKE**

topped with pickled onion and pea
shoot tendrils | 14
pairs with BOEN, PINOT NOIR

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto | 16
pairs with BROADBENT, VIHNO VERDE

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli | 15
pairs with TIME IS HONEY

Shareables

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 20

AHI TUNA POKE STACK*

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

SHRIMP COCKTAIL

horseradish cocktail sauce 300 cal

SIGNATURE ONION RINGS

panko-crusted, smoked jalapeño aioli 610 cal | 14

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 22



CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails, claws, and knuckle 1080/1870 cal

Serves 1-2 | 75

Serves 4-6 | 145

FEATURED WINES

-  **HESS**, Estate Grown Chardonnay Napa Valley, 2017/18 19
-  **FRANCIS COPPOLA**, Black Label Claret California 12

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OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

TIKI MULE

Wheatley vodka, housemade ginger syrup, fresh-squeezed lime juice & Tiki Bitters 190 cal

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

THE MANHATTAN

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal


SOCAL V&T

Absolut Elyx vodka, craft tonic, California seasonal herbs, ripe fruit 110 cal

*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.

Wines *by the glass*


SPARKLING

GRUET, Brut Rosé New Mexico, NV	18
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	12
SCHRAMSBURG, Brut Blanc De Blancs North Coast	24
 ROCCHINA, Prosecco Brut Treviso Italy, NV	15



WHITE WINES & BLENDS


BROADBENT, Vinho Verde, 2018/19	13
MASO CANALI, Pinot Grigio Trentino Italy, 2018/19	16
CHATEAU MAGNEAU, Bordeaux Blend Graves France, 2018/19	16
DECOY BY DUCKHORN, Sauvignon Blanc, 2020	15
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2019/20	12
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2018/19	15

CHARDONNAY

 ALBERT BICHOT, Mâcon-Villages Burgundy France, 2018/19	16
HESS, Estate Grown Chardonnay Napa Valley, 2017/18	19
SONOMA-CUTRER, Sonoma Coast, 2017/18	17
SEA SUN, California, 2017/18	13

PINOT NOIR

BALADE BY BELLE GLOS, Russian River Valley Sonoma Coast, 2020	21
BENTON LANE, Willamette Valley, Oregon, 2018	24
BOEN, Santa Barbara County, Monterey County, Sonoma County, 2020	15
 MEIOMI, Napa Valley	20
 STARMONT, Carneros, Napa Valley, 2018	22

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RED WINES OF INTEREST

TRUCHARD, Syrah Carneros Napa Valley, 2019	18
WRITER'S BLOCK, Petite Sirah Lake County CA, 2018	15
CATENA, Vista Flores Malbec Mendoza Argentina, 2019	16
IL NERO DI CASANOVA, La Spinetta Sangiovese Italy, 2018	21
 ORLEGI DE LUBERRI, Rioja Spain, 2020	15
RETROMARCIA, Monte Bernardi Chianti Classico Tuscany, 2019	18


MERLOT


THE VELVET DEVIL, Washington State, 2019	13
DUCKHORN VINEYARDS, Napa Valley, 2018	26

CABERNET BLENDS

 ATEO, Ciacci Piccolomini D'aragona Cabernet-Merlot Blend Tuscany Italy, 2019	19
FRANCIS COPPOLA, Black Label Claret FRANCIS COPPOLA California, 2018	12
 DOUBLE T, Red Blend Double T Napa Valley, 2019	17

CABERNET SAUVIGNON

BORNE OF FIRE, The Burn, Columbia Valley, 2018	20
J. LOHR, Paso Robles, 2019	16
GREENWING, Duckhorn Wine Co. Colombia Valley, 2019	19
SIMI, Alexander Valley, 2019	22
 JUSTIN, Paso Robles, CA	25

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