

Prime Happy Hour

5-7 pm Nightly in Our Bar

Cocktails

THE DUCKY | 9

Decoy Sauvignon Blanc, fresh lime juice
110 cal

OLD MEXICO | 9

rum, poblano syrup, fresh lime juice
240 cal

BLUEBERRY LEMON DROP | 9

vodka, fresh blueberries
230 cal

SOUR GRAPES | 10

gin, local jam, fresh herbs
190 cal

SOCAL V&T | 11

vodka, craft tonic, fresh herbs
120 cal

OLD FASHIONED | 11

bourbon, demerara syrup, bitters
140 cal

Wines By The Glass

6 oz. 150 cal

BADISSA | 8

Pinot Grigio Venezia

JAMIESON RANCH VINEYARDS

Chardonnay

GIESEN ESTATE

Sauvignon Blanc

PRODIGO

Nero D'avola Appassite

Beers

BLUE MOON SEASONAL | 5

150-180 cal

SAMUEL ADAMS SEASONAL | 5

180 cal

YEE-HAW DUNKEL | 5

190 cal

Signature Bites

BEEF CARPACCIO*

1060 cal

CANDIED BACON | 6

260 cal

MUSHROOM & RED PEPPER FLATBREAD

720 cal

BURRATA WITH PROSCIUTTO | 9

890 cal

MUSHROOM-FARRO BURGER | 10

980 cal

CALIFORNIA BURGER* | 12

1550 cal

FILET MIGNON SANDWICH* | 18

1190 cal

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

cal represents calories

A 15% tax on the sale of alcoholic beverages will be added to the final bill

*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