

Social HOUR

SUNDAY - THURSDAY | 4 PM - 6 PM

HAND-CRAFTED COCKTAILS 9



TIME IS HONEY

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



KEEP YOUR GIN UP

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



TEQUILA ME SOFTLY

Sauza Silver tequila,
Cointreau, grenadine,
lemon & Rosé



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 | 16
pairs with DAOU VINEYARDS, CABERNET
SAUVIGNON

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam | 14
pairs with BOEN, PINOT NOIR

BEEF TARTARE CROSTINI* **

black garlic aioli, radish,
passionfruit gel | 18
pairs with CATENA, MALBEC

CRAB CAKE BITES

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

TEMPURA SHRIMP

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

SPICY TUNA WONTON*

avocado, seaweed caviar,
passionfruit gel | 16
pairs with LOOSEN BROS., RIESLING

CASHEW CHEESE COUSCOUS CAKE**

topped with pickled onion and pea
shoot tendrils | 13
pairs with EOS, PINOT NOIR

WHIPPED BURRATA CROSTINI**

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

CRISPY CHICKEN BITES

miso, lemon, hot pepper aioli | 14
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 | 22

SIGNATURE ONION RINGS

panko-crust, smoked jalapeño aioli 610 cal | 13

BEEF CARPACCIO*

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal | 21

CHILLED SEAFOOD TOWER*

ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1080/1870 cal
Serves 1-2 | 65
Serves 4-6 | 125

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
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	14
MIONETTO, Avantgarde Prosecco Treviso Italy, NV	11
SCHRAMBERG, Brut Blanc De Blancs North Coast, NV	25

WHITE WINES & BLENDS


BELLE GLOS, Rosé Oeil De Perdrix Sonoma County, 2021	15
BENVOLIO, Pinot Grigio Friuli DOC Italy, 2019	10
DECOY BY DUCKHORN, Sauvignon Blanc California, 2020	14
GIESEN ESTATE, Sauvignon Blanc Marlborough New Zealand, 2019	10
LOOSEN BROS., Dr. L Riesling Mosel Germany, 2019	10
PONZI VINEYARDS, Pinot Gris Willamette Valley, 2019	13

CHARDONNAY

CAVE DE LUGNY, La Carte Mâcon-Lugny France, 2016	14
 DUCKHORN, Napa Valley, 2017	17
HESS COLLECTION, Napa Valley, 2016	16
MER SOLEIL, Santa Lucia Highlands, 2020	14
ROMBAUER, Napa Valley Carneros, 2019	26
SEA SUN, California, 2018	13

PINOT NOIR

BALADE BY BELLE GLOS, Santa Rita Hills Santa Barbara, 2019	21
BENTON LANE, Willamette Valley, 2019	16
BOEN, Monterey, Sonoma & Santa Barbara County, 2019	15
EOS, California, 2019	11
LA BRISA, La Brisa Sonoma Coast, 2018	23

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RED WINES OF INTEREST

ABSTRACT BY ORIN SWIFT, Red Blend California, 2020	24
CASTELLO DI VOLPAIA, Chianti Classico Italy, 2018	15
CATENA, Vista Flores Malbec Mendoza Argentina, 2017	15
CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast, 2019	24
FOUR VINES, The Biker Zinfandel Paso Robles, 2018	15
MARQUES DE CACERES, Excellens Cuvée Especial Rioja Spain, 2017	14
MOLLYDOOKER, Shiraz The Boxer McLaren Vale, 2019	18
PESSIMIST BY DAOU, Red Blend Paso Robles, 2018	15

MERLOT


DUCKHORN VINEYARDS, Napa Valley, 2017	24
EMMOLO, Napa Valley, 2018	24
LES CADRANS DE LASSÈGUE, Saint-émilion Grand Cru France, 2015	18
MILBRANDT VINEYARDS, Family Grown Columbia Valley, 2017	12

CABERNET BLENDS

CHARLES & CHARLES, Post No. 35 Columbia Valley, 2017	12
MAD HATTER, Bordeaux Blend Napa Valley, 2018	28
PARADUXX BY DUCKHORN, Proprietary Red Napa Valley, 2018	21

CABERNET SAUVIGNON

BELLA UNION BY FAR NIENTE, Napa Valley, 2018	32
CHATEAU MONTELENA, Napa Valley, 2018	32
DAOU VINEYARDS, Paso Robles, 2019	18
FPS BY B.R. COHN, California, 2017	15
HONIG, Napa Valley, 2017	28
JOSH CELLARS, Craftsman Collection California, 2019	13
QUILT, Napa Valley, 2018	21

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