

# HAPPY HOUR

MONDAY-FRIDAY • 4:30PM-6:30PM

SUNDAY • 4PM-6:30PM

## \$4

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### **Fried Artichokes (610 cal)**

lemon basil aioli

### **Mediterranean Hummus**

#### **Tasting (640 cal)**

avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips

### **Skinny Fries & Friends (610 cal)**

shoestring fries, fried plantains,  
sweet potatoes

### **Kim Chee Vegetables (790 cal)**

lightly fried crisp vegetables

## \$5

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### **Ahi Nachos (250 cal)**

seared atop fried wontons,  
pickled ginger, wasabi cream

### **Lettuce Wraps (370 cal)**

wok-seared chicken, Thai peanut sauce,  
cucumbers, carrots, mushrooms,  
sweet soy glaze

### **Baby Potato Skins (850 cal)**

Cheddar, bacon & sour cream

## \$6

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### **Firecracker Shrimp (580 cal)**

tempura fried, tossed in a  
spicy kim chee sauce

### **Kim Chee Calamari (840 cal)**

lightly fried with crisp vegetables

## \$7

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### **Fish Tacos (680 cal)**

blackened, warm tortilla, cabbage,  
Jack cheese, pico de gallo,  
ranch dressing

### **Prime Rib Sliders (720 cal)**

caramelized onions, Jack cheese,  
horseradish sauce

### **Shrimp Tacos (720 cal)**

lightly fried, warm tortilla, cabbage,  
Jack cheese, pico de gallo, kim chee

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

We have made an effort to provide accurate nutritional  
information but deviations can occur due to availability of  
ingredients, substitutions, and the hand-crafted nature of  
most items.

AVAILABLE IN BAR & LOUNGE ONLY

We are helping to preserve California's water resource,  
therefore water will only be served upon request. Before  
placing your order, please inform your server if anyone in  
your party has a food allergy. \*NOTICE: Consuming raw or  
undercooked meats, poultry, seafood, mollusk, or eggs may  
increase the risk of foodborne illness.

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## \$7 COCKTAILS

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Fleur D'Lis (280 cal)  
Mango Mojito (260 cal)  
Monarch Margarita (260 cal)  
Moscato Sangria (160 cal)  
Pomegranate Mojito (230 cal)  
Pomegranate Martini (230 cal)

## \$6 GLASS WINES

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Trapiche, 'Oak Cask', Chardonnay (150 cal)  
Mezzacorona, Pinot Grigio (150 cal)  
Chateau Ste. Michelle, Riesling (140 cal)  
Beringer, White Zinfandel (130 cal)  
Social Elderflower Apple Sparkling (240 cal)  
Red Diamond, Cabernet (150 cal)  
BV Coastal, Merlot (150 cal)

## \$8 PREMIUM GLASS WINES

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The Federalist, Chardonnay (150 cal)  
Rodney Strong 'Charlotte's Home'  
Sauvignon Blanc (150 cal)  
Luccio, Moscato (140 cal)  
M. Chapoutier 'Belleruche', Rosé (140 cal)  
J. Lohr 'Seven Oaks' Cabernet (150 cal)  
Josh Cellars, Merlot (150 cal)  
Oyster Bay, Pinot Noir (150 cal)  
El Coto, Crianza, Rioja (140 cal)

## \$5 WELL SPIRITS

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|                  |                  |
|------------------|------------------|
| Vodka (80 cal)   | Rum (80 cal)     |
| Gin (80 cal)     | Bourbon (80 cal) |
| Tequila (80 cal) | Scotch (80 cal)  |

Additional charge will apply for Martinis & Rocks pours

## \$7 PREMIUM SPIRITS

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Tito's Handmade Vodka (80 cal)  
Tanqueray Gin (80 cal)  
Sauza Gold Tequila (80 cal)  
Bacardi Light Rum (80 cal)  
Bulleit Bourbon (80 cal)  
Dewars Scotch (80 cal)

Additional charge will apply for Martinis & Rocks pours

## \$5 IMPORT & SPECIALTY DRAFTS

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Big Sur Golden English Ale (180 cal)  
Ramsay's Fat Lip Ale (170 cal)

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AVAILABLE IN BAR & LOUNGE ONLY

Happy Hour not available on select holidays and weekends