

Happy Hour Menu

5:00 – 6:30

Calamari	9
<i>house made tartar, cocktail sauce</i>	
Portobello Mushroom Ravioli	7
<i>red swiss chard, pine nuts, pecorino marsala broth</i>	
Braised Short Rib Slider	6
<i>soy-ginger glazed short rib, grilled bermuda onions</i>	
Furikaki Ahi Tuna	12
<i>seared rare, papaya, mango slaw</i>	
Sea Scallops	18
<i>tomato ginger chutney, black forbidden rice green thai curry</i>	
Crab Cakes	12
<i>dungeness crab, citrus beurre blanc, micro greens</i>	
Wagyu-Bacon Mini Burger	7
<i>sun-dried tomato aioli, butter lettuce house made pickles</i>	
Prawn Scampi	10
<i>white wine, lime juice, shallots tomato, herb butter</i>	
Oysters on the Half Shell	15
<i>half dozen, red wine mignonette cocktail sauce</i>	
Oyster Rockefeller	17
<i>oysters, spinach, bacon, pernod parmesan bread crumbs</i>	
Truffle Fries	7
<i>russet potatoes, truffle salt & truffle oil japanese pepper aioli</i>	

Please no split orders or substitutions

Specialty Cocktails

Ruby Slipper	8
<i>house made ruby red grapefruit vodka, agave nectar cranberry juice, fresh squeezed grapefruit juice</i>	
Orange Dreamcicle	8
<i>vanilla infused vodka, fresh squeezed orange juice simple syrup and a touch of cream</i>	
Pomegranate Cosmo	8
<i>hand crafted cranberry vodka, pama liqueur fresh lime juice, simple syrup</i>	
Unbridled Passion	8
<i>grey goose melon vodka, passion fruit puree fresh grapefruit & lemon juice, simple syrup</i>	

Beer

Coors Light	4	Lagunitas Lil Sumpin'	5
Drakes Hefe	7	Firestone 805 Blonde	6

Wines By The Glass

WHITE

2014 Chardonnay – Dreyer Sonoma County	5
2015 Riesling –Heinz Eifel Kabinett Mosel	9
2015 Dry Riesling –Trefethen Oak Knoll - Napa	7
2015 Sauvignon Blanc – Coquerel “Le Petit” Napa	8

RED

2014 Cabernet Sauvignon –Martin Ranch Santa Cruz	8
2013 Malbec – Calathus “Gran Reserva”Mendoza	11
2014 Pinot Noir – Tyler Santa Barbara County	10

SPARKLING

NV Sparkling – Mumm Napa Napa	8
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~\$3 OFF ALL DRINKS~
(well - call - premium)