

Happy Hour

Monday - Thursday 3:00PM - 6:00PM

HAPPY HOUR

Join us in the Wine Bar



\$6 WHITE WINE

White 150 cal per 6-oz glass

OPEN RANCH, PINOT GRIGIO, CALIFORNIA '19/'21

JEAN-LUC COLOMBO, DRY ROSÉ, FRANCE '20/'21

HARVEST SUN, CHARDONNAY, CALIFORNIA '21

\$6 RED WINE

Red 160 cal per 6-oz glass

ROW BY ROW, CENTRAL COAST, CALIFORNIA '21

TILIA, MALBEC, MENDOZA '20/'21

FARM & FARE CELLARS, CABERNET SAUVIGNON, CALIFORNIA '18

SANGRIA

A refreshing blend of red wine & fresh fruit

\$7 COCKTAILS

NEW YORK SOUR

Early Times Kentucky Whisky, angostura bitters, lemon, 'Santa
Cristina' Sangiovese

SPARKLING COSMO

Tito's Handmade Vodka, orange liqueur, cranberry, Riondo
Prosecco

ROSÉ LEMONADE

Ketel One Botanical Grapefruit & Rose Vodka, Royal Post Rosé,
lemon

\$12 GLASS OF WINE + FLATBREAD

SELECT ONE GLASS ABOVE AND A FLATBREAD BELOW

PESTO CHICKEN AND FRESH MOZZARELLA

mozzarella, balsamic Cipollini onions, roasted red peppers, arugula

ROASTED TOMATO

mozzarella, Parmesan, basil

ALL-NATURAL PEPPERONI

roasted tomato, mozzarella, Parmesan, basil

CHIPOTLE BBQ SHRIMP

grilled pineapple, feta cheese, wood-grilled poblano peppers

ROASTED MUSHROOM

roasted mushrooms, goat cheese, truffle oil, green onions

GLUTEN SENSITIVE FLATBREAD (add 20 cal) +\$2

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE
PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN
YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR
GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL
NUTRITION INFORMATION AVAILABLE UPON REQUEST.