

Happy Hour

Restaurant: Daily from 3:00pm-5:30pm

Bar: Sunday - Thursday 3:00 - 6:30pm

Friday & Saturday 3:00 - 5:30pm

****Wednesday evenings feature our complimentary Wine Tasting with ½-priced reserve bottles and \$5 off wine by the glass, so the extended bar Happy Hour does not apply on Wednesdays and ends at 5:30 to begin the tasting!**

\$2 off All Beers

\$4 Off All Cocktails

All Glasses Below are \$11.5

White, Rosé & Sparkling

Regular Price

Canal Grando, Pinot Grigio, Veneto, Italy	14.5
Villa Jolanda, Prosecco Brut, Veneto, Italy	16
Toso, Brut Rose, Mendoza, Argentina	16
Casteller, Cava Sparkling Wine, Spain	16.5
Pomerol, Picpoul de Pinet, France	16.5
Domaine E de M, N.O Rosae, Spain (Non-Alcoholic)	17.5
Bisson Bianco Frizzante, Glera, Veneto, Italy	17.5
Chasing Lions, Chardonnay, California	16.5
Chehalem, Pinot Noir Rosé, Willamette Valley, Oregon	17.5

Red

Monte Degli Andeli, Pinot Noir, Piedmont, Italy	14.5
Pavette, Cabernet Sauvignon, Santa Rosa, California	16
Protocolo, Tempranillo, Castilla, Spain	14.5
Montebueno, Tempranillo, Rioja, Spain	16.5
Kermit Lynch, Côtes du Rhône Rouge, France	16.5

Not Available for Special Events, Valentine's Day, Easter, Mother's Day & New Year's Eve

Happy Hour

All Glasses Below are \$15.5

White, Rosé & Sparkling

	Regular Price
L'Ecole, Chardonnay, Columbia Valley, Washington	22
Otto's Constant Dream, Sauvignon Blanc, Marlborough, New Zealand	18
Never Look Back, Sauvignon Blanc, Swartland, South Africa	19.5
Le Provençal Rose, Cotes de Provence, France	19.5
Château Sainte-Marie Madlys, Bordeaux, France	21.5
Stolpman, Vin Gris, Santa Barbara, California	21.5
Paul Blanck, Pinot Blanc, Alsace, France	19.5
Colosi, Grillo, Sicily, Italy	21
Zilliken Estate, Riesling, Mosel, Germany	21
Pra Otto, Soave, Veneto, Italy	21.5

Red

Row 503, Pinot Noir, Willamette Valley, Oregon	21
Presqu'ile, Pinot Noir, Santa Barbara County, California	21.5
La Poderina, Rosso di Toscana, Italy	21
Paolo Scavino, Dolcetto d'Alba, Italy	20.5
Santa Tresa, Frappato, Sicily, Italy	21
Lamadrid, Cabernet Franc, Mendoza, Argentina	21.5
L'Ecole, Syrah, Columbia Valley, Washington	22
L'Ecole, Merlot, Columbia Valley, Washington	22
Bedrock, Old Vine Zinfandel, Sonoma, California	22
Loren Crossing, Cabernet Sauvignon, Napa Valley, California	22
Valrav, Cabernet Sauvignon, Sonoma County, California	22
Matthews, Cabernet Sauvignon, Columbia Valley, California	22
Lang & Reed, Cabernet Franc, Napa Valley, California	22
Château Barreyre, Bordeaux Supérieur, France	20.5
Jax Y3, Taureau, Napa Valley, California	22

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Happy Hour

Crab Cakes (GF) | 18

dijonaise, horseradish sriracha aioli,
tomato salad

Tuna Wontons 🌶️ (BT) | 15.5

raw tuna, chili oil, garlic, scallions, sriracha
slaw, wasabi cream, crispy tallow wontons,
micro greens

Garlic & White Wine Mussels (GFA) | 17.5

PEI mussels, garlic, white wine, shallots,
butter, herbs, with house-made baguette

Brie Fondue (V, GFA) | 18

with toasted pretzel bread

Hummus (V, GFA) | 13.5

hummus and Greek salad (grape tomato,
red onion, cucumber, kalamata olives, feta,
cheese), carrots, celery, herb baked flatbread

Amish White Cheddar Slider | 6.5

Amish white cheddar cheese, bacon, lettuce,
tomato, onion, Garlic aioli, brioche bun

Oklahoma Slider | 6.5

cheddar cheese, sauteed onion, brioche bun,
homestyle pickles

House Slider | 6.5

Nirvana sauce, cheddar cheese, lettuce, tomato,
onion, brioche bun

Cuban Black Bean Quesadilla (V) | 14

Carr Valley chipotle cheddar, mozzarella,
Cuban black beans, tomatoes, pico, sour cream
Add Chicken 3.5, Shrimp 6.5, Short Rib 7.5

Tenderloin Skewers (GFA) | 19.5

topped with horseradish crème,
gorgonzola and shoestring potatoes

Beef Carpaccio (GFA) | 14

thin sliced raw tenderloin, red onions,
lemon vinaigrette, smoked salt, baby
arugula, toasted house-made baguette

Brie & Prosciutto Bruschetta | 14.5

baby arugula, pistachio dust, honey,
toasted house-made baguette

Crispy Umami Baby Back Ribs (BT) | 19

garlic and ponzu reduction, scallions,
cilantro

Asada Tacos | 6.5

2 flank steak taco, chipotle queso fresco

Shrimp Tacos 🌶️ | 6.5

2 chili rubbed shrimp tacos, sriracha slaw,
avocado salsa, Queso fresco

Chicken Tacos | 6.5

2 braised chipotle chicken tacos, onion, cilantro,
avocado cream

Flatbreads

Margherita (V) | 15.5

roasted garlic, Roma
tomatoes, mozzarella,
basil

Crazy Caprese | 14

sun dried tomato pesto,
parmesan, mozzarella,
pancetta

Farmer's Market (V) | 13.5

mushrooms, spinach, tomatoes,
roasted red peppers, caramelized
onions, goat cheese, mozzarella

V=Vegetarian GF=Gluten Free GFA=Gluten Free Available

*Consuming raw ingredients may increase your risk of foodborne illness. (BT) These items are made with Beef Tallow.

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