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	16
Villa Jolanda, Prosecco Brut, Veneto, Italy	19.5
Casteller, Cava Sparkling Wine, Spain	20.5
Pomerol, Picpoul de Pinet, France	18
Bisson Bianco Frizzante, Glera, Veneto, Italy	25
Chasing Lions, Chardonnay, California	18
Chehalem, Pinot Noir Rosé, Willamette Valley, Oregon	19.5

Red	
Monte Degli Andeli, Pinot Noir, Piedmont, Italy	16
Pavette, Cabernet Sauvignon, Santa Rosa, California	17.5
Protocolo, Tempranillo, Castilla, Spain	16
Montebuena, Tempranillo, Rioja, Spain	18
Kermit Lynch, Côtes du Rhône Rouge, France	18

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

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All Glasses Below are $15.5

White, Rosé & Sparkling	Regular Price
L'Ecole, Chardonnay, Columbia Valley, Washington	25
Otto's Constant Dream, Sauvignon Blanc, Marlborough, New Zealand	20.5
Never Look Back, Sauvignon Blanc, Swartland, South Africa	21.5
Le Provencal Rose, Cotes de Provence, France	21.5
Château Sainte-Marie Madlys, Bordeaux, France	23
Paul Blanck, Pinot Blanc, Alsace, France	24
Colosi, Grillo, Sicily, Italy	24
Zilliken Estate, Riesling, Mosel, Germany	24
Pra Otto, Soave, Veneto, Italy	25

Red	
Row 503, Pinot Noir, Willamette Valley, Oregon	23
Presqu'ile, Pinot Noir, Santa Barbara County, California	23.5
La Poderina, Rosso di Toscano, Italy	23
Paolo Scavino, Dolcetto d'Alba, Italy	23.5
Santa Tresa, Frappato, Sicily, Italy	23.5
L'Ecole, Syrah, Columbia Valley, Washington	25.5
L'Ecole, Merlot, Columbia Valley, Washington	25.5
Bedrock, Old Vine Zinfandel, Sonoma, California	25.5
Loren Crossing, Cabernet Sauvignon, Napa Valley, California	25.5
Valravn, Cabernet Sauvignon, Sonoma County, California	25
Matthews, Cabernet Sauvignon, Columbia Valley, California	25
Lang & Reed, Cabernet Franc, Napa Valley, California	25.5
Château Barreyre, Bordeaux Supérieur, France	25.5
Jax Y3, Taureau, Napa Valley, California	25.5

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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, kalmata 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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