



HAPPY HOUR MENU

- available monday to friday 4pm to 6pm -
- available at the bar & cocktail tables only -
 - 50% off happy hour menu -
- available for in-house dining only -
 - no other discounts apply -
- all wines listed are by the glass -

SPARKLING WINE

CAVA BARCINO brut, catalonia, spain 9
MOSCATO D'ASTI MARENCO, piedmont, italy 11
BRUT ROSÉ PIERRE SPARR alsace, france 13
BRUT STEORRA, russian river valley, california 12

WHITE WINE

ROSÉ MARIANA, alentejo, pt 10
ROSÉ STOLLER, willamette valley, or 10
CHENIN BLANC SULA, nashik valley, in 9
RIESLING GUSTAV SCHMIDT spatlese, rheinhessen, de 10
GODELLO EMILIO MORO, bierzo, spain 12
PINOT GRIGIO ALOIS LAGEDER, dolomiti, it 11
FUME BLANC FERRARI-CARANO sonoma, ca \$10
SAUVIGNON BLANC TOTARA, marlborough, nz 11
SAUVIGNON BLANC VON WINNING, pfalz, de 13
CHARDONNAY CAVE DE LUGNY, mâconnais, fr 11
CHARDONNAY DIORA 'splendeur du soleil', monterey, ca 12

RED WINE

PINOT NOIR MATTHEW FRITZ, sonoma coast, ca 11
PINOT NOIR PIKE ROAD, willamette valley, or 14
SHIRAZ SEPPELTSFIELD, barossa, australia 13
RED BLEND FITAPRETA 'carta' portugal 13
MONTEPULCIANO CATALDI MADONNA, abruzzo, it 16
RED BLEND DASHE 'delta reds', california 15
BORDEAUX CAMILLE DE LABRIE, bordeaux, fr 10
MALBEC FELINO mendoza, arg \$14
CABERNET SAUVIGNON VIGILANCE, red hills, ca 10
CABERNET SAUVIGNON SMITH & HOOK, ca 15

BOTTLED BEER

BUD LIGHT 6
CORONA mexico 7
STELLA ARTOIS belgium 8
WEIHENSTEPHANER hefeweizen, germany 8
EINSTOCK toasted baltic porter, iceland 8
LAND GRANT 'oh, sure', ipa, columbus, oh 8

DRAFT BEER

RHINEGEIST 'truth' ipa, cincinnati, oh 8
ORIGINAL SIN 'black widow' blackberry apple cider 8
NEW BELGIUM 'fat tire' amber ale 8
GEMÜT 'golem' czech pils, col, oh 8
SEVENTH SON 'assistant manager' pale ale 8
WOLF'S RIDGE 'daybreak', coffee cream ale 8

APPETIZERS

CAULIFLOWER 14
crispy tempura, harissa honey glaze, black garlic aioli,
pickled chiles and sesame seeds

BURRATA 17
roasted grapes, garlic & olive compote, flakey salt,
fresh cracked pepper, balsamic saba, micro greens
and toasted focaccia (n)

GRILLED WINGS 16
confit, bbq style spice rub, red eye gastrique glaze,
carrot & celery ribbons and creamy parmesan dressing

POTSTICKERS 14
chicken, mushroom, scallion & ginger potstickers with
citrus & sherry ponzu, sweet & spicy mayo, scallion
curls and chile crisp

CARPACCIO* 14
eye of round beef, arugula, watermelon radish, cider
mustard vinaigrette, capers, parmesan reggiano cheese
and chipotle aioli

CALAMARI & SHRIMP 17
fried lemon & peppadew peppers with remoulade
and cocktail sauces (n)

FROZEN

LINDEY'S PEACH BELLINI 10
pinot grigio, peach schnapps, and peach purée, finished
with brut cava in a wine glass

FROST & LILY 10
middle west oyo vodka, lavender, grapefruit, topped
with ginger beer in a wine glass

FLAVORFUL

STRAWBERRY MULE 12
watershed vodka, strawberry, lime, shaken then
topped with ginger beer on the rocks

DIVINA 12
macchu pisco brandy, spicy charred fresno sauce,
shaken with lemon then served on the rocks

POMELO SAUNDER 12
watershed vodka, grapefruit, gentian root, shaken then
topped with ginger beer in a wine glass

STYLISH

BARBADOS 12
plantation 'isle of fiji' rum, a unique blend of fruits and
tea, sugar, muddled with charred pineapple and fresh
blackberry, then stirred with orange bitters on the
rocks

MONASTERY 15
middle west pumpnickel rye, génépy le chamois,
benedictine, shaken with lemon and served up

CLASSIC

NEVER PLAY YOUR HAND 14
middle west vim & petal gin, oyo stonefruit vodka,
galliano, luxardo, stirred and served up

CONDE CAMILLO 15
ilegal joven mezcal, lunazul añejo, montenegro,
averna, vermouh di torino, stirred with orange bitters
on the rocks