

Happy Hour

Wed-Sun 3-6pm

Eats

Mac 'N Cheese \$7.5

Valley Ford Highway 1, cavatappi noodles,
garlic breadcrumbs
ADD NUESKE'S BACON \$3

Mini Wedge \$8.5

Little gems, blue cheese, smoked bacon,
heirloom tomato, radish, crispy shallots

Deviled Egg \$5.5

Serrano ham, chives, Meyer lemon, chili

Calamari \$8.5

Scallion, cilantro, sesame, sweet chili + garlic aioli

Daily Tacos \$8.5

Ask your server for details

Filet Mignon Skewers \$9.5

Cabbage + papaya salad, nuoc chom, ginger aioli, lime

Kung Pao Prawns \$9.5

Ginger + scallion noodles, kung pao sauce,
sesame, lime

Prime Rib Dip \$9.5

Shaved prime rib, jack cheese, caramelized onions,
horseradish aioli, au jus

Drinks

House Wine \$7

Red, White, or Sparkling

Canned & Draft Beer

CAN-- \$3.50-- Stone Delicious IPA, Revision IPA, PBR

DRAFT-- \$5.50-- Scrimshaw Pilsner, Lagunitas IPA

Winter Old Fashioned \$9

St. George Spiced Pear liqueur, bourbon, orange liqueur,
Luxardo, simple syrup, bitters

Seared Margarita \$8 Spicy Margarita \$9

Tequila, triple sec, fresh lime, agave

Bon Vivant \$9

Citrus vodka, fresh lime, passion fruit puree, simple syrup,
elderflower liqueur

Vieux Carre \$9

Barrel aged whiskey, cognac, sweet vermouth, Benedictine,
Peychaud's & Angostura bitters

Manhattan \$9

Bourbon, Carpano sweet vermouth, bitters

Negroni \$8

Barrel aged gin, Campari, sweet vermouth, orange bitters

Cucumber Martini \$9

Cucumber vodka, elderflower, fresh lemon, simple syrup