



· signatures ·

SPIRITED AUTUMN CHEER 12

w.l. weller 7 yr bourbon, hand crafted hot apple cider,
clove, all spice, orange essence

MODENA MUDDLE 12

hangar one raspberry vodka, strawberry, basil, ginger ale

BLACKBERRY CAIPIRINHA 12

sagatiba rum, blackberry puree, lime, soda

SPARKLING STRAWBERRY MOJITO 13

bacardi silver rum, strawberry, lime, mint, cava

CREATIVE MARGARITA 13

choose from blanco, reposada, or anejo tequila
blood orange, prickly pear, or classic

SKINNY BELLINI-TINI 14

absolut ruby red vodka, grapefruit, peach, cava, nutmeg

PICK ME UP ESPRESSO MARTINI 14

van gogh vanilla vodka, fresh espresso, kahlua, bailey's

POMEGRANATE MARTINI 14

pearl pomegranate vodka, chambord, citrus

TONY SINCLAIR 12

tanqueray gin, parfait amore liquor, pineapple

AMANTE PICANTE 13

tres agaves reposado tequila, agave nectar,
tabasco green jalapeño, cilantro, cucumber, lime

MONTELUCIA RED OR WHITE SANGRIA 9

altozano dry wine, torres brandy, passion fruit, orange, ginger ale

· wines by the glass | bottle ·

PIPER SONOMA Brut Sonoma, CA	14 56
LUNETTA Prosecco Trentino Alto-Adige Italy	12 48
DOMAINE CHANDON Brut Rose California	16 64
MOET & CHANDON 'IMPERIAL' Brut France	24 96
LEITZ OUT Riesling Rheingau, Germany	11 44
TANGENT Albarino Edna Valley, CA	12 48
GIRARD Sauvignon Blanc Napa Valley, CA	12 48
CADE Sauvignon Blanc Napa Valley, CA	16 64
GLATZER Gruner Veltliner Carnantum, Austria	12 48
LAIRD 'COLD CREEK' Pinot Grigio Carneros, CA	12 48
SANTA MARGHERITA Pinot Grigio Alto-Adige, Italy	15 60
SONOMA CUTRER Chardonnay Russian River, CA	14 56
ZD Chardonnay Napa Valley, CA	14 56
JORDAN Chardonnay Russian River, CA	16 64
KISTLER 'LES NOISETIERS' Chardonnay California	22 88
WEDELL CELLARS Pinot Noir San Luis Obispo, CA	13 52
REX HILL Pinot Noir Willamette Valley, OR	15 60
SCARPETTA Barbera Monferrato, Italy	14 56
FRANCISCAN Merlot Napa Valley, CA	12 48
F.F.COPPOLA 'DIRECTOR'S CUT' Zinfandel CA	14 56
GRAFFIGNA Malbec Reserva Argentina	12 48
ST. HALLETT 'FAITH' Shiraz Barossa Valley	12 48
ORIN SWIFT 'SALDO' Zinfandel Blend California	16 64
ORIN SWIFT 'ABSTRACT' Petite Sirah Blend	22 92
STRATTON LUMMIS Cabernet Sauvignon CA	16 64
ZD Cabernet Sauvignon Napa Valley, California	18 72
JORDAN Cabernet Sauvignon California	23 92

· beers by the bottle ·

DOMESTIC 6

Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Light | Fat Tire | Becks (n/a)

CRAFT & IMPORT 7

Four Peaks 'Kiltlifter' | Four Peaks '8th Street Ale'
Blue Moon | Peroni | Corona | Guinness |
Amstel Light | Stella Artois | Dogfish Head 60 Minute IPA |
Stone IPA | Lindemans Framboise | Lindemans Pomme

· all day bites ·

daily, 11am – 11pm

CHEESEBURGER* | manchego, brioche, tomato, butter lettuce 13

GRILLED CHICKEN SANDWICH | lettuce, tomatoes, avocado,
piquillo peppers, applewood bacon, mayonnaise 14

ANTIPASTI *for two* | prosciutto, house salumi, pickled vegetables,
honeycomb, artisan cheese, olives, california almonds 30

QUESADILLA | chicken or steak*, guacamole, sour cream, salsa 12

FRESH MOZZARELLA | local tomatoes, basil, sea salt, new oil 14

BABY LETTUCE & HERB SALAD | market vegetables, local tomato,
peach bellini vinaigrette 13

OLIVES | warm marinated spanish & italian olives 6

· tapas ·

daily, 5pm – 11pm

PINCHOS snacks

ARTISAN CHEESE PLATE | bread, nuts, mesquite honey 16

HEIRLOOM TOMATO BRUSCHETTA | basil pesto 7

CHEF'S BRUSCHETTA SAMPLER 15

tomato, pesto, manchego cheese, prosciutto

GRILLED PIADINI FLATBREADS

PROSCIUTTO, SALUMI, MOZZARELLA, ARUGULA, PARMESAN 17

MUSHROOMS, MOZZARELLA, CARMELIZED ONIONS 16

TAPAS DE PESCADO seafood

CHILLED SHRIMP COCKTAIL | horseradish tomato sauce 16

FRITTO MISTO* | calamari, shrimp, halibut, zucchini, caper aioli 15

CAZA MENOR small game, salumi, house charcuterie

HOUSEMADE MEATBALLS | veal, pork, beef, soft polenta 7

BABY BACK RIBS | balsamic, rosemary 10

MERGUEZ LAMB SAUSAGE* | heirloom legumes, wild oregano 9

'REDONDO IGLESIAS' SERRANO HAM | grilled artisan bread 9

SAN DANIELE PROSCIUTTO | grilled artisan bread 9

* These items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.



· **happy hour features** ·

Monday–Friday, 5-7

FULL BOTTLES OF WINE 10 OFF
(not including house wines)

HALF BOTTLES OF WINE 5 OFF

HOUSE WINES 7

Stone Cellars Chardonnay, Merlot, Cabernet Sauvignon
Altozano Tempranillo or Verdejo / Sauvignon Blanc

SANGRIAS 7

DOMESTIC BEERS 1 OFF

SPECIALITY COCKTAILS 2 OFF

HOUSE SPIRITS 7

Svedka | Beefeater | Bacardi Silver | Tres Agaves Tequila
Johnnie Walker Red Label | Jim Beam | Seagram's Seven

BITES

MERGUEZ SAUSAGE* | heirloom legumes, wild oregano 7

HEIRLOOM TOMATO BRUSCHETTA | basil pesto 5

SAN DANIELE PROSCIUTTO | grilled artisan bread 7

HOUSEMADE MEATBALLS | veal, pork, beef, polenta 6

CHILLED SHRIMP COCKTAIL | horseradish tomato sauce 14

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