

HAPPY HOUR

12 TO 5 - MONDAY THRU FRIDAY

\$7 FINE WINES

VINUM SANGRIA – Infused w/ Pineapple & Oranges

VINUM MIMOSA – Sparkling wine w/ oranges juice

GRANDIAL–Blanche de Blanches– Brut – France

STELLINA DI NOTTE – Pinot Grigio – Italy

SEVEN FALLS–Chardonnay–Wahluké Slope

PARDUCCI– Zinfandel – CA

SIMPLE LIFE–Pinot Noir – CA

MESSER DEL FAUNO–Primitivo – Italy

\$5 TAP BEER

ISLANDER – IPA – Coronaño, CA – 7.0% abv

LOST ABBEY– Blonde Ale –San Marcos, CA – 6.0% abv

MISSION – Hefe–San Diego, CA – 5.3% abv

NO. COAST “Scrimshaw” – Pilsner – Fort Bragg, CA – 4.4% abv

\$1.75 OYSTERS*

LIMIT 24 OYSTERS PER PARTY PLEASE

Horseradish. Mignonette. Cocktail sauce.

COCKTAIL SHRIMP* 9.

Tail on shrimp. Cocktail sauce.

ARTISANAL CHEESES 12.

Three Cheeses w/ Toasted baguette.

CHARCUTERIE 12.

Three charcuterie w/ Toasted baguette.

BABY SPINACH & BEET SALAD 8.

Avocado. Grape tomato. Red onion. Feta cheese.

BUFFALO CHICKEN WINGS 8.

Blue cheese & ranch dipping sauce. Crudite.

BEER BATTER ASPARAGUS 7.

Lemon-garlic aioli.

FISH & CHIPS 12.

Battered cod fillets. French fries.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.