

# HAPPY HOUR

MONDAY – SATURDAY  
4pm to 6:30pm

LATE NIGHT FRIDAY & SATURDAY  
11pm to close

## COCKTAILS \$6

### GLACIER WATER crafted by A.W

Reyka vodka, cucumber, lemon, simple, Fever-Tree ginger beer

### DOC HOLIDAY crafted by S.T

360 Huckleberry vodka, lemon, thyme simple, Fee Bros. Lemon bitters, club soda

### SHERRY'S REDEMPTION crafted by A.W

Redemption rye, Sandeman Character Amontillado, lemon, ginger simple

### HEMINGWAY'S GARDEN crafted by A.W

Havana Club Añejo Clásico rum, Luxardo Maraschino liqueur, Fernet Branca, Simply Grapefruit®, lime, simple

### F.A. DAIQUIRI

Marlin & Barrel Bearing Light rum, lime juice, simple

### NUMERO DEUX crafted by S.T

El Jimador Reposado tequila, St. Germain, lime juice, basil, Simply Grapefruit®

### HANGING GARDENS crafted by A.W

Coopers' Craft bourbon, sage and beet shrub, pineapple, lemon juice, cucumber

## WINES \$6

**RUFFINO** Prosecco, Veneto, Italia

**CLIFFORD BAY** Sauvignon Blanc, 2014, Marlborough, New Zealand

**JOSH CELLARS** Chardonnay, 2013, North Coast, California

**SEA GLASS** Pinot Noir, 2013, Santa Barbara County, California

**DOÑA PAULA** Malbec, 2014, Argentina

### SOMMELIER'S SELECTION

Please consult your server for today's featured offerings

## REFRESCOS

*Our Refrescos are perfect for parties of four.*

### SANGRÍA DE OVINTÉ

Rioja, Brandy de Jerez, freshly squeezed citrus, Cointreau, tonic

25

### SANGRÍA BIANCA

Torrontés, fresh peach, strawberry, lemon, Lillet Rosé, Prosecco

25

GF can be modified for a gluten-free diet

V item is vegetarian

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**\$18**  
BOTTLES

**RUFFINO  
PROSECCO**

## BEERS \$1 OFF

## TAPAS \$5

### HERB TRUFFLE FRIES GF V

Fresh herbs, Parmigiano-Reggiano

### 50/50 SLIDERS (two per order)

Half applewood-smoked bacon, half ground sirloin, caramelized onion, Mahón cheese, harissa aioli

### CEVICHE \* GF

Citrus-cured local fish, avocado, caperberries, pickled peppers, house-made tortilla chips

### BANDERILLAS GF V

Skewers of house-made mozzarella, red grapes, Kalamata olives, tomatoes, fresh basil, caperberries

### EMPANADAS

Ground beef, potato, spices, crema, paprika oil

### BRUSCHETTA V

**Served with grilled pita on the side**

- Cucumber, tomato, radish, fresh herbs
- Basil pesto hummus
- Tomato, garlic, basil

### CURRY CAULIFLOWER GF V

Roasted cauliflower, Medjool dates, apple, Marcona almonds, fresh herbs

### BACALAO CAKES

Salt cod, capers, parsley, Romesco aioli

### MARINATED MIXED OLIVES GF

Manchego cheese, caperberries, saffron, thyme

### CRISPY CHICKEN TAQUITOS

Mole sauce, avocado, crema, salsa fresca

# COCKTAILS

## CONTEMPORARY CLASSICS

### DB9

Hendrick's Gin, Crop Organic Cucumber  
Vodka, Lillet Rosé

### PISCO SOUR \*

Pisco Porton, egg white, lime, simple

### SEÑOR MARTINEZ

Milagro Reposado, Carpano Antica Formula,  
Solerno Blood Orange liqueur

### MANHATTAN PERFECTED

Angel's Envy Bourbon, Carpano Antica Formula,  
Vya Extra Dry vermouth, Fee Bros. Orange bitters

### O' FASHIONED

High West American Prairie Bourbon, Luxardo  
Cherry syrup, Fee Bros. Orange bitters, Angostura  
bitters

### REMEMBER THE MAINE

High West Double Rye!, Punt e Mes, Cherry  
Heering, St. George Absinthe Verte

## HOUSE LIBATIONS

**12 OVINTÉ ELYXIR** Created by A.M. **12**  
Absolut Elyx, Benedictine, Mystic Dragon tea,  
ginger simple, , lemon

**10 MANIFEST DELIGHT** Created by A.M. **10**  
Manifest Potato vodka, Boomsma,  
strawberry-lime shrub, lemon, simple,  
Fee Bros. Plum bitters

**12 BIMINI BRAMBLE** Created by A.W. **10**  
Blackberry-sage infused St. Augustine  
New World gin, Jack Rudy Tonic syrup,  
lime, Fee Bros. Cardamom bitters, soda

**15 KISS FROM A ROSE(MARY) \*** Created by J.S. **11**  
Plymouth gin, Solerno Blood Orange liqueur,  
Campari, Carpano Antica Formula, rosemary  
simple, lemon, egg white

**12 BEES KNEES SMASH** Created by K.C. **10**  
Knob Creek bourbon, honey syrup, lemon, mint,  
Fee Bros. Peach bitters

**SOUR IRISHMAN \*** Created by A.W. **9**  
Jameson, Gozio Amaretto, lemon, egg white,  
simple

*All of our cocktails are hand-crafted using only the highest quality spirits, freshly squeezed citrus, Simply® juices, house infusions, and homemade syrups.*

# CHEESE & CHARCUTERIE

**THREE(\$15) FIVE(\$23) SEVEN(\$32)**

*Mix and match these selections to build the perfect  
plate for the table. Served with local fresh honeycomb,  
Marcona almonds, seasonal fruit and course ground mustard.*

## CHEESE

### MANCHEGO

Sheep's milk, buttery, nutty, soft, crumbly, aged 12  
months

### 5-YEAR GOUDA

Cow's milk, salty, sweet, caramel, hint of butterscotch

### PARMIGIANO-REGGIANO

Cow's milk, sharp, fruity, nutty, hard, aged 12 months

### BELLATOIR

Cow's milk, buttery, rich, triple cream

### CANA DE CABRA

Goat's milk, mild, citrus notes, deep  
woods mushrooms, creamy

### AUSTRALIAN FETA

Sheep's & goat's milk, marinated in olive oil,  
garlic, peppercorns, herbs, rich, creamy

### ASHER BLUE

Earthy, mild blue cheese

### PISTOL POINT

Cow's milk cheddar, seasoned with chipotle peppers

### RED CLOUD (unpasteurized)

Raw goats milk, washed rind, hints of toasted nut,  
floral notes

## CHARCUTERIE

### JAMON SERRANO

Dry-cured Spanish ham

### DRY COPPA

Spicy pork shoulder, aged 45 days

### SALAME AL FINOCCHIONA

Classic Tuscan salami, fennel seed and pollen

### CHORIZO

Spanish pork sausage, smoked paprika

### WILD BOAR SALAME

Italian pork, Sherry, slow-aged

### NDUJA

Spicy, spreadable pork salume, roasted peppers,  
spices