

HAPPY HOUR

MONDAY-THURSDAY

3PM-5PM

GRILLED ACHIOTE MARINATED WINGS

Cucumber Sticks, Cilantro Lime Dressing

~~18~~ 16

CALIFORNIA CAESAR

Hearts of Romaine, Crouton, Reggiano, Heirloom

Tomato, Avocado Caesar Dressing | V GFO

*Add Chicken 5

~~14~~ 12

GARDEN HUMMUS

Cucumber, Carrot, Bell Pepper, Cherry

Tomato, Grilled Pita | V VG GFO

~~15~~ 13

ANTIPASTO BITES

Mozzarella, Salami, Artichoke Hearts,

Roasted Pepper, Castelvetrano | GF

~~17~~ 15

STEAKHOUSE BURGER

½ Pound Custom Blend Patty, Grilled
Onion, Cheddar, House Sauce, Lettuce,

Tomato w/fries | GFO

~~21~~ 19

FETA DIP

Garlic Naan, Cucumber, Carrot, Spicy

Honey | GFO

~~17~~ 15

GF-GLUTEN FREE | GFO- GLUTEN FREE OPTION AVAILABLE
V-VEGETARIAN | VG-VEGAN

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THE CLASSICS

SAZERAC

Templeton Rye | Peychauds's |
Bitters | Absinthe | Sugar

~~15~~ 13

NEGRONI

Tanqueray Gin | Campari |
Sweet Vermouth

~~15~~ 13

WHISKEY SOUR

Makers Mark Bourbon | Lemon
Juice | Sugar | Egg Whites

~~15~~ 13

FRENCH 75

Nolet's Gin | Sparkling Wine |
Lemon | Sugar Cube

~~13~~ 11

SPECIALTIES

BOURBON N' BASIL

Elijah Craig Bourbon | Lemon |
Honey | Muddled Basil

~~14~~ 12

STRAWBERRY CUCUMBER COLLINS

Crop Cucumber Vodka | Strawberry
| Cucumber | Lemon | Club Soda

~~14~~ 12

TROPICAL SANGRIA-RITA

Cali Fino Blanco | Lime | Mango |
Pineapple | Cabernet-Reduction
Syrup

~~14~~ 12

HIBISCUS SOUR

Cali Fino Blanco | Grapefruit |
Lemon | Aquafaba | Agave |
Hibiscus Syrup

~~14~~ 12

\$2 OFF
WELL DRINKS
HOUSE WINE
DRAFT BEER