

HAPPY HOUR

Everyday 3PM to 7PM

Available in the Bar, Lounge, and Patio Area

APPETIZERS

Ahi Poke Wraps \$12

Little Gem lettuce cups, soy sesame chili oil, seaweed salad, avocado and crispy won ton strips

Risotto Fritters \$7

Herb-panko crusted risotto, mozzarella, pepper jack and housemade marinara

Chicken Lettuce Wraps \$10

Shiitake mushrooms, sesame rice noodles, sambal honey caramel, sweet chili sauce and spicy peanuts

Tenderloin Filet Pasta \$12

Crimini mushrooms, campanelle pasta, spinach, toasted hazelnuts and parmesan cheese

Kung Pao Calamari \$11

Sienna Ale tempura calamari, spicy peanuts and Asian cocktail sauce

Wild Mushroom Bruschetta \$8

Grilled sourdough crostini, creamy goat cheese, melted leeks, heirloom cherry tomatoes and balsamic reduction

50-1-50 Slider \$5

Prime beef-habanero pepper-bacon patty with crispy onion strings, habanero jack cheese, lettuce, tomato, pickle and thousand island

Asian Sticky Ribs \$11

Char Siu glaze, pickled vegetables and toasted sesame seeds

Poutine \$9

French fries, shredded short rib, short rib gravy, cheese curds, green onions

WOOD FIRED FLATBREADS

Margherita \$10

Heirloom cherry tomatoes, roasted garlic, basil puree and fresh mozzarella cheese

Chipotle Chicken \$11

Chipotle BBQ sauce, cheddar-monterey jack cheese, roasted corn, bacon, green onion, heirloom cherry tomatoes and chipotle aioli

Pepperoni and Italian Sausage \$11

Housemade marinara, crimini mushrooms and sweet red onions

Mushroom and Goat Cheese \$10

Balsamic reduction, shallot puree, creamy goat cheese and melted leeks

Premium Cocktails

I.W. Harper 15 Year New Fashioned \$18

Stirred with Luxardo cherry juice, and bitters, then seasonally smoked

Don Julio "1942" Tequila Neat \$19

Produced in small batches and aged for a minimum of two and a half years.

Tanqueray "No. Ten" Gin Negroni \$10

With Campari and Carpano Antica Sweet Vermouth. Served with an orange twist



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WHITE WINES

- Hogue, Chardonnay, Columbia Valley **\$6**
Franciscan, Chardonnay, Napa Valley **\$8**
Sonoma Cutrer, Chardonnay, Sonoma **\$10**
Benziger, Sauvignon Blanc, North Coast **\$6**
Rodney Strong, Sauvignon Blanc, Chalk Hill **\$8**
Benvolio, Pinot Grigio, Italy **\$6**
La Crema, Pinot Gris, Monterey **\$8**
Belleruche, Rose, Cotes du Rhone **\$8**
Terra d' Oro, Moscato, California **\$6**
Voveti, Prosecco, DOC Treviso, Italy **\$6**
Gloria Ferrer, Special Cuvee, Sonoma **\$8**
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RED WINES

- Hogue, Cabernet, Columbia Valley **\$6**
Newton, Merlot Blend, Napa Valley **\$9**
Murphy Goode, Merlot, California **\$6**
Avalon, Pinot Noir, California **\$6**
Elouan, Pinot Noir, Oregon **\$9**
Sobon, Zinfandel, Cougar Hill, Amador **\$6**
Edmeades, Zinfandel, Mendocino **\$9**
Terrazzas, Malbec, Mendoza, Argentina **\$6**
Borjon, Barbera, Shenandoah Valley **\$9**
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LUXURY HAPPY HOUR

Premium Wines by the Glass

- Davis Estates "Hungry Blonde"
Chardonnay, Napa Valley **\$14**
The Snitch by Prisoner, Napa Valley **\$10**
Antica, Chardonnay, Napa Valley **\$12**
Bella Grace, "Primitivo", Amador **\$12**
Quilt, Cabernet Sauvignon, Napa Valley **\$14**
Mer Soleil, Pinot Noir, Saint Lucia **\$16**
Hall, Merlot, Napa Valley **\$19**
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WELL COCKTAILS \$6.5

SPECIALTY COCKTAILS \$9.5

- Sweet Serrano Chilitini**
Watermelon Basil Martini
Blueberry Lemon drop
Siennatini
Cranberry Orange Compote Fizz
Sparkling French Martini

DRAFT BEER

- Firestone 805 **\$6**
Elysian Space Dust **\$6**
Sienna Ale **\$4**
Sienna IPA **\$4**

BOTTLED BEER

- Coors Light **\$4.5**
Bud Light **\$4.5**
Corona **\$4.5**
Heineken **\$4.5**

