

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

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

Featured Flatbread of the Week \$10

Ask your server about our featured flatbread

DRAFT BEER

Stella Artois \$5.5

Firestone 805 \$6

Elysian Space Dust IPA \$6

Sienna Ale \$4.5

BOTTLED BEER

Coors Light \$4.5

Bud Light \$4.5

Corona \$4.5

Heineken \$4.5





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WHITE WINES

Hogue, Chardonnay, Columbia Valley, WA **\$6**

Franciscan, Chardonnay, Napa Valley **\$8**

Sonoma Cutrer, Chardonnay, Sonoma **\$10**

Benziger, Sauvignon Blanc, North Coast **\$6**

Rodney Strong, Sauvignon Blanc, Chalk Hill **\$8**

Rombauer, Sauvignon Blanc, Napa Valley **\$12**

Benvolio, Pinot Grigio, Italy **\$6**

La Crema, Pinot Gris, Monterey **\$8**

Belleruche, Rose, Provence, France **\$8**

Terra d' Oro, Moscato, California **\$6**

Vovetti, Prosecco, DOC Treviso, Italy **\$6**

RED WINES

Hogue, Cabernet, Columbia Valley, WA **\$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**

LUXURY HAPPY HOUR

Premium Wines by the Glass

Davis Estates "Hungry Blonde"

Chardonnay, Napa Valley **\$14**

Jax Y3, Chardonnay, Carneros, CA **\$11**

Antica, Chardonnay, Napa Valley **\$12**

Hall, Merlot, Napa Valley, CA **\$19**

Quilt, Cabernet Sauvignon, Napa Valley **\$14**

Mer Soleil, Pinot Noir, Saint Lucia **\$16**

