

# HAPPY HOUR

**Everyday 3PM to 7PM**

*Available in the Bar, Lounge, and Patio Area*

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## 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*

**Vietnamese Shrimp Spring Rolls \$9**

*Shiitake mushrooms, carrots, asparagus, red cabbage, spinach, cilantro, bean sprouts, sweet chili and soy ginger sauce*

**Roasted Beet Hummus \$8**

*Warm herb brushed pita bread and chickpea relish*

**Poutine \$9**

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

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## 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*

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## 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 French 75 \$10**

*Lemon, simple syrup, elderflower liqueur, sparkling wine*



## HAPPY HOUR

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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

- E 16, Chardonnay, Russian River Valley **\$14**  
Stag's Leap, Chardonnay, Napa Valley **\$12**  
Antica, Chardonnay, Napa Valley **\$12**  
Bella Grace, "Primitivo", Amador **\$12**  
Quilt, Cabernet Sauvignon, Napa Valley **\$14**  
Patz & Hall, Pinot Noir, Sonoma Coast **\$15**  
Markham, Merlot, Napa Valley **\$13**
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WELL COCKTAILS **\$6.5**

SPECIALTY COCKTAILS **\$9.5**

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|---------------------------------|--------------------------|
| <b>Sweet Serrano Chilitini</b>  | <b>Siennatini</b>        |
| <b>Watermelon Basil Martini</b> | <b>Paloma</b>            |
| <b>Blueberry Lemon Drop</b>     | <b>Raspberry Collins</b> |

### DRAFT BEER

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

### BOTTLED BEER

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

