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BAR

MENU

SNACKS

BUFFALO WINGS 16
carrot & celery sticks / ranch

SHRIMP COCKTAIL 16
harissa cocktail sauce / caper remoulade
horseradish gremolata

SONORAN CHEESE FRIES 15
smoked tomato queso / house made
chorizo / pico de gallo / pickled
jalapeños / cilantro

BAR MEATBALLS 12
roasted tomato sauce / parmesan

CHIPS & SALSA 7
fresh corn tortilla chips / roasted salsa
add guacamole 5

HANDHELDS

CHEESEBURGER* 16
house ground beef / arugula
white cheddar / rosemary aioli
red wine caramelized onion
toasted brioche bun

TURKEY CLUB 15
roasted turkey / smoked bacon
tomato / avocado spread
arugula / white cheddar
local date bread

CRISPY VEGETARIAN BURGER 15
vege farms faux chicken patty
tomato / buffalo mozzarella
basil aioli / arugula / brioche bun

14" PIZZAS

MEAT LOVER'S 18
sausage / pepperoni / smoked bacon
house made marinara / five cheese blend

VEGETARIAN 16
peppers / red onion / mushrooms
olives / tomato / basil

MARGHERITA 15
heirloom tomatoes / fresh garden basil

ALOHA "OI" 16
ham / pineapple

CALI STREET TACOS

CARNITAS 14
pickled red onion / salsa roja
roasted pasilla aioli

CHICKEN TINGA 14
avocado / charred green onion
chipotle crema

KOREAN BRAISED SHORT RIBS 14
bok choy slaw / sriracha aioli
sesame seeds

THAI SHRIMP 15
yellow curry / cilantro slaw
peanut dressing / sriracha

HAPPY HOUR 4-6PM DAILY

5 DOMESTIC BEER, HOUSE WINE
& WELL COCKTAILS

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy. 18% service charge on parties of 8 or more / 25 corkage fee per bottle (maximum two bottles).

R

BAR

DRINKS

WINES BY THE GLASS

SPARKLING WINES

MARQUIS DE LA TOUR, BRUT, Loire, France 187ml	9
CANTINE MASCHIO, PROSECCO, Italy, NV 187ml	7.5

WHITE & BLUSH WINES

	6 oz.	9 oz.
SACHA LICHINE, ROSÉ, "SINGLE BLEND", Languedoc, France	10	13.25
KRIS, PINOT GRIGIO, "ARTIST CUVÉE", delle Venezie, Italy	9	12
JOEL GOTT, SAUVIGNON BLANC, California	10	13.25
WHITEHAVEN, SAUVIGNON BLANC, Marlborough, New Zealand	11	14.75
WENTE VINEYARDS ESTATE GROWN, CHARDONNAY, Livermore Valley, California	11	14.75
KENDALL-JACKSON, "VINTNER'S RESERVE", CHARDONNAY, California	12	16

RED WINES

PARKER STATION, FESS PARKER, PINOT NOIR, Central Coast, California	10	13.25
MEIOMI, PINOT NOIR, Monterey, Sonoma and Santa Barbara, California	13	17.25
CHARLES SMITH WINES, "THE VELVET DEVIL", MERLOT, Columbia Valley, Washington	9	12
LOUIS M. MARTINI, CABERNET SAUVIGNON, Sonoma, California	12	16
TERRAZAS DE LOS ANDES, "ALTOS DEL PLATA", MALBEC, Mendoza, Argentina	10	13.25
BERINGER, CABERNET SAUVIGNON, Knights Valley, California	13	18
GENESIS BY HOGUE, MERITAGE, Columbia Valley, Washington	9.5	12.75

R' COCKTAILS

MOSCOW MULE ketel one / ginger beer / lime	12
GRAPEFRUIT JALAPEÑO MARGARITA avion silver / svedka grapefruit jalapeño / lime	13
CRAFT MANHATTAN woodford reserve / dolin rouge orange bitters	13
CHAMPAGNE COBBLER svedka raspberry / chandon rosé strawberry / lemon	13
BOTANICAL CRUSH hendrick's / mint / lemon	12

BOTTLED BEERS

DOMESTIC budweiser / bud light miller lite / michelob ultra samuel adams lager	7
IMPORTS corona / corona light / amstel light heineken / newcastle / stella artois guinness / st. pauli n/a	8

TAP PICKS

8

seasonal selection of
craft and classic beers

HAPPY HOUR

4-6PM DAILY

5

DOMESTIC BEER, HOUSE WINE
& WELL COCKTAILS