

# LATE NITE HAPPY HOUR

DAILY 9PM – 12AM

**PREMIUM SPIRITS \$6**

Tito's Handmade Vodka | Sailor Jerry Rum  
18th Amendment Gin | Patrón Silver Tequila  
Buffalo Trace Bourbon | WhistlePig Straight Rye Whiskey

Additional charges apply for spirits served on the Rocks,  
Martini and Manhattans.

## SPECIALTY COCKTAILS \$8

### M&S ICED TEA

Stolichnaya Vodka | Bacardi Superior Rum | Beefeater Gin  
Cointreau Orange Liqueur | simple syrup | fresh lemon juice  
topped with Coca-Cola

### THE 2 BERRY PUNCH

Tito's Handmade Vodka | strawberries | blackberries  
simple syrup | fresh orange and lemon juice

### MOSCOW MULE

Russian Standard Vodka | ginger purée | fresh lime juice  
Bundaberg Ginger Beer

### BOUR-BERRY SOUR

Buffalo Trace Bourbon | raspberry liqueur | fresh lime juice  
blackberries | simple syrup

### THE CALIENTE

Milagro Silver Tequila | Cointreau Orange Liqueur  
house-made spiced lime juice | simple syrup

### SWEET-TART MARTINI

Three Olive Raspberry Vodka | DeKuyper Sour Apple Pucker  
DeKuyper Island Punch Pucker | simple syrup | fresh lime juice

## LOCAL CRAFT BEER \$6

AleSmith Brewing San Diego Pale .394  
Duck Foot Brewing Duckzilla Double White IPA  
Fall Brewing Plenty For All Pilsner  
Mother Earth IPA 'Rotating Series'  
New English Brewing Pure and Simple IPA  
Second Chance Tabula Rasa Toasted Porter  
Stone Brewing IPA

## WINES BY THE GLASS

### WHITE

Sycamore Lane Chardonnay, California	5
Ecco Domani Pinot Grigio, Italy	6
Charles & Charles Rosé, Columbia Valley	7
Conundrum White Blend, California	10

### RED

Sycamore Lane Cabernet Sauvignon, California	6
Blackstone Merlot, California	7
Don Miguel Gascón Malbec, Argentina	10
Michael David 'Inkblot' Cabernet Franc, Lodi	12

Dine-in Bar, Patio & Lobby Area Only

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## \$2 TACOS

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### **KOREAN BEEF STREET TACOS**

marinated korean beef | charred salsa | cotija

### **BAJA CRISPY FISH TACOS**

beer battered | cabbage | pico de gallo  
cilantro dressing

### **CHEF INSPIRED TACOS**

changes daily  
uniquely McCormick and Schmick's

## \$3 SNACKS

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### **SPICED NUTS**

walnuts | pecans | cashews | peanuts

### **EDAMAME**

soy sauce | sea salt

### **EAST & WEST OYSTER SHOOTER**

harvested weekly from our proprietary  
oyster beds.

cali kumo | johnny shucks  
(limited availability)

## \$5 MUNCHIES

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### **FRIED CAULIFLOWER**

chili sauce | scallions

### **CALAMARI**

roasted tomato sauce

### **EDAMAME HUMMUS**

taro chips | chili oil | sea salt

## \$7 GOODIES

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### **LOBSTER & SHRIMP SLIDERS**

arugula | remoulade

### **CARIBBEAN JERK WINGS**

jerk spices | citrus | lime juice | tropical salsa  
(buffalo on request)

### **McCORMICK'S CHEESEBURGER\***

aged cheddar | fries | brioche bun

Dine-in Bar, Patio & Lobby Area Only

Available with minimum beverage purchase of \$3.25 per person.

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.