



happy hour

BAR TRAZA

MONDAY - THURSDAY 4:30 PM - 6PM

bites

Olives + Almonds (v) (gf) 7

Chips + Guacamole (v) (gf)
FIRE ROASTED SALSA 12

Corn Fritters (v)
KAFFIR LIME, GARLIC, BIRD'S EYE CHILI SAUCE 8

Mediterranean Street Fries (v)
GARLIC, FETA, DILL SOUR CREAM 6

Nachos (gf)
CHORIZO, BLACK OLIVES, THREE CHEESE BLEND,
CILANTRO, DILL SOUR CREAM 15

Chocolate Brownie (v)
SERVED WARM, CARAMEL 5
SERVED A LA MODE +2

brews

Draft
16oz 7 / 22oz 9
FIRESTONE WALKER 805 ALE
LAGUNITAS IPA
STONE RIPPER PALE ALE
BALLAST POINT SCULPIN IPA
NEW BELGIUM *VOODOO RANGER AMERICAN HAZE*
STELLA ARTOIS
#TRENDING BREW

Chef Emmanuel Trejo
Executive Chef Adam Solowitz

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant

vino

	6oz	9oz
Maschio SPARKLING PROSECCO, ITALY	10	-
Conundrum WHITE BLEND, CALIFORNIA	10	12.5
Wente CHARDONNAY, CALIFORNIA	10.5	14
Meiomi PINOT NOIR SANTA BARBARA, CA	12.5	17.5
Honoro Vera MERLOT, SPAIN	8	11.75
Louis M. Martini CABERNET SAUVIGNON, CALIFORNIA	10.5	14

cocktails

Pink Ribbon
KETEL ONE BOTANICAL GRAPEFRUIT,
RASPEBERRY, LEMONADE, CLUB SODA 10

Chipotle Paloma
SAUZA SILVER TEQUILA, ANCHO REYES LIQUOR,
LIME, Q GRAPEFRUIT, TAJIN SPICE 11

(gf) gluten- free
(v) vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.