

HAPPY HOUR

THURSDAY - MONDAY 4PM - 6PM
AVAILABLE IN BAR & LOUNGE ONLY

\$5

FRIED ARTICHOKE (610 cal)
remoulade sauce

TRUFFLE SKINNY FRIES (690 cal)
Parmesan cheese

SEARED AHI NACHOS* (250 cal)
fried wontons | pickled ginger
wasabi cream

\$7

KIM CHEE CALAMARI (840 cal)
lightly fried | crisp vegetables

COCONUT CRUNCHY SHRIMP (630 cal)
citrus chili sauce

FIRECRACKER SHRIMP (580 cal)
tempura fried | spicy kim chee sauce

\$9

PRIME RIB SLIDERS (720 cal)
caramelized onions | Jack cheese
horseradish sauce

FISH TACOS (680 cal)
blackened | warm tortilla | cabbage
Jack cheese | pico de gallo
ranch dressing

BAJA SHRIMP COCKTAIL (260 cal)
cocktail sauce | cucumber | pico de gallo
avocado + tortilla chips

\$7 COCKTAILS

Fleur D'Lis (280 cal)

Mango Mojito (260 cal)

Monarch Margarita (260 cal)

Moscato Sangria (160 cal)

Pomegranate Mojito (230 cal)

Pomegranate Martini (230 cal)

\$6 GLASS WINES

Trapiche, 'Oak Cask', Chardonnay (150 cal)

Mezzacorona, Pinot Grigio (150 cal)

Chateau Ste. Michelle, Riesling (150 cal)

Beringer White Zinfandel (130 cal)

Social Elderflower

Apple Sparkling (60 cal)

Red Diamond, Cabernet (150 cal)

BV Coastal, Merlot (150 cal)

\$8 PREMIUM WINES BY THE GLASS

The Federalist, Chardonnay (150 cal)

Rodney Strong 'Charlotte's Home'
Sauvignon Blanc (150 cal)

Luccio, Moscato (140 cal)

M. Chapoutier 'Belleruche', Rosé (140 cal)

J. Lohr 'Seven Oaks' Cabernet (150 cal)

Josh Cellars, Merlot (150 cal)

Oyster Bay, Pinot Noir (150 cal)

El Coto, Crianza, Rioja (140 cal)

\$5 WELL SPIRITS

Vodka (80 cal)

Rum (80 cal)

Gin (80 cal)

Bourbon (80 cal)

Tequila (80 cal)

Scotch (80 cal)

Additional charge will apply for Martinis & Rocks pours

\$7 PREMIUM SPIRITS

Tito's Handmade Vodka (80 cal) Bulleit Bourbon (80 cal)

Tanqueray Gin (80 cal)

Dewars Scotch (80 cal)

Sauza Gold Tequila (80 cal)

\$4 DOMESTIC BOTTLE

Budweiser (150 cal)

Coors Light (100 cal)

Bud Light (110 cal)

Miller Lite (100 cal)

\$5 IMPORT & SPECIALTY BOTTLE

Amstel Light (100 cal)

Corona Extra (150 cal)

Blue Moon Belgian White (160 cal)

Heineken (140 cal)

— WINE FEATURE —

TENSHEN WHITE BLEND, CENTRAL COAST 2017

Aromas of tangerine and ripe melon lead to flavors of peach and apricot. Balanced acidity and juicy honeysuckle give hints of hazelnut to the finish.

gl 13 bt 51

CHAMPAGNE + SPARKLING

Korbel Brut (187 ml) (NV, California) (115 cal)	9
Moët & Chandon, Impérial (187 ml) (NV, Épernay) (120 cal)	22
Haute Couture, Brut Rosé (187ml) (NV, France) (140 cal)	18
Banfi Rosa Regale, Rosé (187 ml) (NV, Italy) (130 cal)	13
Lunetta Prosecco (187 ml) (NV, Italy) (160 cal)	10
Santa Margherita Prosecco (NV, Italy) (660 cal)	59
Chandon Brut (NV, Carneros) (480 cal)	59
Dom Pérignon ('08, Épernay) (480 cal)	275
Moët & Chandon, Impérial (NV, Épernay) (480 cal)	115
Lucien Albrecht, Brut Rose (NV, Alsace) (540 cal)	65
Henriot Brut Rosé (NV, Reims) (540 cal)	125

CHARDONNAY (gl 150 cal / bt 620 cal)

Bonterra Vineyards ('18, Mendocino County)	40
Cakebread Cellars ('17, Napa Valley)	90
Chateau Ste. Michelle 'Indian Wells' ('17, Columbia Valley)	13 51
Trapiche 'Oak Cask' ('18, Argentina)	8 31
The Federalist ('17, Sonoma County)	11 43
Lindeman's 'Bin 65' ('16, Australia)	26
'A' by Acacia ('15, California)	38
Franciscan Oakville Estate ('18, Napa Valley)	48
Kendall-Jackson, Vintner's Reserve ('19, California)	42
Rodney Strong 'Chalk Hill' ('17, Chalk Hill)	45
Stags' Leap Winery ('17, Napa Valley)	72
Sonoma-Cutrer ('17, Russian River Valley)	59
Louis Jadot, Pouilly-Fuisse ('17, Burgundy)	66
Mer Soleil 'Silver' Unoaked ('16, Monterey)	50
Joel Gott 'Unoaked' ('16, California)	47
GIFFT ('12, Monterey)	39
DuMol 'Wester Reach' ('16, Russian River Valley)	108
Patz & Hall 'Dutton Ranch' ('16, Russian River Valley)	71

SAUVIGNON BLANC (gl 150 cal / bt 610 cal)

Mohua ('18, Marlborough)	11 43
Rodney Strong 'Charlotte's Home' ('18, Sonoma County)	9 35
Brancott Estate ('18, Marlborough)	38
Bogle Vineyards ('18, California)	31
Hanna Winery ('18, Russian River Valley)	47
Patient Cottat "Anciennes Vignes" ('18, Sancerre)	74

PINOT GRIGIO + GRIS (gl 150 cal / bt 620 cal)

Mezzacorona ('19, Dolomiti)	7.5 29
King Estate ('17, Oregon)	50
Santa Margherita ('18, Alto Adige)	66
Coppola, Diamond Collection ('16, California)	44
Bollini ('16, Trentino)	41
Kim Crawford ('17, Marlborough)	55
Ruffino 'Lumina' ('18, Italy)	30

CRISP + AROMATIC WHITES

Beringer, White Zinfandel (NV, California) (135/560 cal)	6.5 25
Chateau Ste. Michelle, Riesling ('19, Columbia Valley) (145/610 cal)	7.5 29
Luccio, Moscato ('18, Piedmont) (140/580 cal)	9 35
Pine Ridge Chenin Blanc-Viognier ('17, Napa Valley) (145/610 cal)	9.5 37
Wente Vineyards 'Riverbank', Riesling ('18, Arroyo Seco) (160/610 cal)	9 35
Social Elderflower Apple Sparkling (NV) (60/240 cal)	8 31
M. Chapoutier 'Belleruche' Rosé ('17, Côtes-du-Rhône) (140/580 cal)	12 47
Martin Códax, Albariño ('18, Rias Baixas) (580 cal)	40
Antinori Guado al Tasso, Vermentino ('18, Bolgheri) (620 cal)	59
Saint M, Riesling ('17, Germany) (610 cal)	35
Conundrum, White Blend ('13, California) (610 cal)	59
Fetzer, Gewürztraminer ('17, California) (615 cal)	33
Marques de Caceres, Rosé ('15, Rioja) (620 cal)	35
Chateau Ste. Michelle 'Eroica', Riesling ('16, Columbia Valley) (610 cal)	59
Jekel Vineyards, Riesling ('14, Monterey) (610 cal)	47
Chateau D'Esclans Whispering Angel, Rosé ('16, Cote de Provence, France) (590 cal)	56

MERLOT (gl 150 cal / bt 620 cal)

Duckhorn Merlot ('17, Napa Valley) ▼	20 79
BV Coastal ('18, California)	8 31
Josh Cellars ('17, California)	10 39
Tangley Oaks ('13, Napa Valley)	12 47
Wild Horse ('15, Paso Robles)	42
Raymond 'Reserve' ('17, Napa Valley)	72
Markham ('15, Napa Valley)	59

PINOT NOIR (gl 150 cal / bt 620 cal)

Goldeneye Pinot Noir ('16, Anderson Valley) ▼	25 99
Kendall-Jackson, Vintner's Reserve ('16, California)	48
Oyster Bay ('18, Marlborough)	12 47
Meiomi ('19, Sonoma County)	14 55
MacMurray Ranch ('17, Russian River Valley)	56
Carmel Road ('18, Monterey)	50
Cambria 'Julia's Vineyard' ('15, Santa Maria Valley)	63
Willamette Valley Vineyards ('17, Willamette Valley)	70
Storypoint ('16, Sonoma County)	35

CABERNET SAUVIGNON (gl 150 cal / bt 620 cal)

Shafer 'One Point Five' Cabernet ('16, Stags Leap District) ▼	49 195
Treana ('17, Paso Robles)	13 51
J. Lohr 'Seven Oaks' ('17, Paso Robles)	10 39
Red Diamond ('12, California)	7.5 29
14 Hands ('17, Washington)	33
Hogue Cellars ('16, Columbia Valley)	32
Jordan ('16, Alexander Valley)	119
J. Lohr 'Hilltop Vineyard' ('18, Paso Robles)	70
Louis M. Martini ('17, Sonoma)	45
Silver Oak ('15, Alexander Valley)	140
William Hill Estate Winery ('14, Napa Valley)	79
Caymus Vineyards ('19, Napa Valley)	150
Caymus Vineyards, Special Selection ('15, Napa Valley)	250
Nickel & Nickel 'State Ranch Vineyard' ('17, Napa Valley)	165

RED BLENDS (gl 130 cal / bt 560 cal)

Rodney Strong 'Symmetry' Meritage ('14, Alexander Valley) ▼	26 103
Orin Swift Pappillon Red Blend ('16, Napa Valley) ▼	35 139
Beringer Bros 'Bourbon Barrel' ('16, California)	13 51
Estancia, Meritage ('16, Paso Robles)	75
Girard Artistry ('14, Napa Valley)	99
Inglenook 'Rubicon' ('12, Rutherford)	260
Paraduxx ('16, Napa Valley)	105
Alexander Valley Vineyards 'Cyrus' ('12, Alexander Valley)	125

OTHER RED VARIETALS

Chateau Lassègue ('15, Saint-Émilion Grand Cru) (160/650 cal) ▼	34 135
Prunotto Barbaresco ('15, Piedmont) (150/640 cal) ▼	25 99
El Coto 'Crianza', Tempranillo ('15, Rioja) (150/640 cal)	10 39
Jacob's Creek Reserve, Shiraz ('16, Barossa) (150/610 cal)	9 35
Valentin Bianchi, Malbec ('18, Argentina) (150/630 cal)	10 39
Lindeman's 'Bin 50', Shiraz ('18, Australia) (645 cal)	26
Ravenswood Vintner's Blend, Zinfandel ('16, California) (670 cal)	32
St. Francis 'Old Vine', Zinfandel ('16, Sonoma County) (670 cal)	59
Two Hands 'Angels' Share', Shiraz ('16, Barossa Valley) (645 cal)	89
Muriel Gran Reserva ('06, Rioja) (590 cal)	75
Vinosia 'Santandrea' Aglianico ('13, Taurasi Campania) (640 cal)	87
Viberti Nebbiolo ('16, Langhe Piedmont) (480 cal)	63

▼ Coravin is the most intuitive wine preservation system. It is a device that gives us the freedom to pour and let our guests enjoy a glass from a variety of our luxury wines previously not offered by the glass. Its proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Wines contain sulfites