

# SOCIAL HOUR

Monday-Friday | 3-6pm

## IN THE GLASS

### COCKTAILS \$12

#### YACHT ROCK

SPICED RUM, BANANA LIQUEUR, ORGEAT,  
PINEAPPLE JUICE, LEMON

#### ASH OLD FASHIONED

ROOTSTOCK SELECT BARREL BOURBON,  
LUXARDO CHERRY, CHOCOLATE BITTERS,  
REGANS' ORANGE BITTERS

#### SANDIA DE VERANO

WATERMELON INFUSED TEQUILA, TRIPLE SEC,  
FRESH LIME, SIMPLE, FRESH WATERMELON JUICE

#### LIMONCELLO MARTINI

KETEL ONE CITRUS, HOUSE-MADE LIMONCELLO,  
SIMPLE, LEMON JUICE

### FEATURED WINES \$9

SPARKLING - GLORIA FERRER, SONOMA COAST

VIOGNIER - VINA ROBLES, SAN LUIS OBISPO

ROSÉ - BIELER PÈRE ET FILS, PROVENCE

PINOT NOIR - SALEM WINE COMPANY,  
EOLA-AMITY HILLS

## ON THE PLATE

### \*AHI BAO BUN \$11

DICED AHI, MISO SLAW, HOISIN, FLUFFY BAO BUNS

### \*FILET SLIDER \$16

MARINATED AND GRILLED BEEF TENDERLOIN, BRIOCHE BUN, PROSCIUTTO AIOLI

### BLT SALAD \$11

HEIRLOOM TOMATO, PROSCIUTTO AIOLI, BACON, BIBB LETTUCE

### LAMB MEAT BALLS \$13

CHOCOLATE VEAL SAUCE, GRILLED BREAD

### CHEFS FLAT BREAD SELECTION \$14

ASK YOUR SERVER FOR CHEF'S CREATION OF THE DAY

### SHRIMP STUFFED WINGS \$13

THAI SHRIMP STUFFED CHICKEN WINGS, ALMOND CURRY SAUCE

### CHORIZO EMPANADAS \$11

SMALL PLATE OF OUR CHORIZO EMPANADAS WITH WHITE CORN HUMMUS

### SMOKED SALMON DEVEILED EGG \$12

CREAMY SMOKED SALMON FILLING, WASABI TOBIKO, BACON CHIP

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