



Happy Hour Menu

AVAILABLE AT THE BAR AND IN THE DEN MONDAY - FRIDAY FROM 4 to 6 PM

Small Plates 6.

CARROT GINGER BISQUE

Coconut, Cashew "Cream", Blue Moon Acres Micro Cilantro (N)

TRUFFLE PARMESAN FRIES

FRIED PICKLES

Spicy Mayo (D,G)

Medium Plates 9.

DEVILED EGGS

Cage Free Eggs, Scallion Filling,
Bacon, Crispy Potato (D)

ROASTED GARLIC HUMMUS

Epic Pickles Giardiniera, Grilled Pita, Lavash Chips (G)

CAESAR SALAD

Romaine, Red Endive, Sourdough Croutons,
Parmesan, Lemon Anchovy Dressing (D,G)

Large Plates 12.

LOCAL CHEESE PLATE

Chef's Selection of Local Cheese, Crostini (D,G)

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

SMOKEY MAC N CHEESE

Smoked Gouda, Pulled Pork, Carolina BBQ Sauce,
Pickled Fresno Peppers (D,G)

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche (D,G)

Wine Glass 7.

SPARKLING WINE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET

PINOT NOIR

1/2 Price Wine Bottles

STANFORD BRUT	22
HACIENDA CHARDONNAY	20
CANYON ROAD PINOT GRIGIO	20
HACIENDA CABERNET	20
DRUMHELLER MERLOT	22
CYCLES GLADIATOR PINOT NOIR	22

Draft Beer 6.

Cocktails 8.

BENJITO

Bacardi Lime Rum, Cucumber Juice, Lime, Mint

WHITE DOG MULE

Unaged Whiskey, Peach Nectar, Honey, Lime,
Ginger Beer

SPICY STRAWBERRY MARGARITA

Chile Infused Hornitos Blanco Tequila,
Strawberry, Lime

DIRTY DOG

Vodka, EPIC! Spicy Green Bean Pickling Brine,
Spicy Pickled Green Beans

RED SANGRIA

WHITE SANGRIA

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.