

COCKTAIL PARTY

3 PM - 6 PM
WED - FRI

3 PM - 5 PM
SAT & SUN

BITES

French Fries \$5

house-cut, served with calabrian chile aioli

Cup of Soup Du Jour \$5

Ask your server for today's soup

Happy Hour Salad \$8

strawberries, mixed greens, roasted hazelnuts, goat cheese, rhubarb vinaigrette

Bruschetta \$8

roasted cremini mushrooms, goat cheese, rosemary, thyme, aged balsamic

Crispy Brussels Sprouts \$10

fried brussels sprouts, nueske's bacon lardons, aged balsamic, parmesan, celery root and parsnip purée

House-Smoked Salmon Mousse \$10

served with capers, dill, English cucumbers, red peppers, and crackers

Clams \$11

vermouth clam sauce, leeks, gremolata, crostini with garlic butter

Burger Slider \$9

Painted Hills beef, cheddar, tomato, fried red onions, butter lettuce, pineapple-chipotle bbq, mixed green salad, pickle spear

DRINKS

Draught Beer \$5

House Red or White \$8

Gold Rush \$8

buffalo trace, lemon, honey, whiskey barrel aged bitters

Frida & Josephine \$9

pueblo viejo blanco tequila, pamplemousse liqueur, cointreau, lime

B.O.M. Collins \$8

gin, house blueberry-orange-mint shrub, lime, soda

The Bartender \$8

buffalo trace bourbon, fernet branca, angostura bitters

Raspberry Lemon Drop \$8

vodka, raspberry puree, lemon

minimum one drink per person