

Happy Hour

Sunday - Thursday 4pm -7pm

½ price on the following



Draft Beers \$8

805, Blonde Ale, Firestone Walker, Paso Robles, CA
Alvarado Street Brewery, Beer of the Month, Monterey, CA
Santa Cruz Mountain Brewery, Amber, Santa Cruz, CA
Mad Otter Ale, Carmel Craft Brewing Co., CA
North Coast, Scrimshaw, Ft. Bragg, CA
Sierra Nevada, "Hazy Little Thing IPA, Chico, CA
Tricerahops Double IPA, Ninkasi Brewing, Eugene, OR
Golden State Brewery, Mighty Hops Cider, San Francisco, CA

Wines by the glass

Hess, Rose, California \$10
Carmel Road, Chardonnay, California \$12
Francis Ford Coppola, Rosso, California \$11

California Sparkling Flight \$24

Conundrum, Brut, California, NV
Domaine Chandon, Brut, California, NV
Roederer Estate, Brut, Anderson Valley, NV
Schramsberg, Mirabelle Brut Rose, California, NV

Spring Fling \$16

Square One Vodka, squirt, and grapefruit with salt rim

Nitro Margarita \$14

El Jefe Tequila, and your choice of traditional, peach, kiwi strawberry, mango or jalapeno pineapple

Bar Bites

Chilled Oysters \$24

½ Dozen, Ginger-Cider Mignonette

Pulled Pork Sliders \$16

Niman Ranch Smoked Pork Shoulder, Slaw, Hawaiian Roll

Monterey Bay Calamari \$16

Baby Green Beans, Lemons, Shaved Parmesan & Chipotle Aioli

Mediterranean Tapas \$16

Hummus, Baba Ghanoush, Tabouleh, Falafel

Rock Cod Tacos \$18

Cilantro Slaw, Roasted Pasilla Salsa, Tomatillo