



## Happy Hour

Sunday - Thursday 4pm -7pm

½ price on the following

### Draft Beers \$8

Allagash Brewing, Belgian Wheat, Portland, ME  
Ballast Point, Sculpin, IPA, San Diego, CA  
Carmel Craft Brewing Co., Mad Otter Ale, Monterey, CA  
Firestone Walker, 805, Blonde Ale, Paso Robles, CA  
Golden State Brewery, Octoberfest, Santa Clara, CA  
Ninkasi Brewing, Tricerahops, Double IPA, Eugene, OR  
North Coast, Scrimshaw Lager Style, Fort Bragg, CA  
Sierra Nevada, "Hazy Little Thing" IPA, Chico, CA

### Wines by the glass \$11

Hess, Shirtale Creek, Chardonnay, Monterey, '16  
Francis Ford Coppola, Rosso, Ca, 15'

### 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

### Fall Back \$14

Old Forester Bourbon, Gizdich Ranch Apple Juice,  
Fresh Lemon Juice

### Nitro Margarita \$14

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

### 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 \$15

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