



### **Our Spirits Philosophy**

*Having started as a Wine Bar, we like things we can sip. We like drinks that are aged and continue to develop inside the bottle...ones with character that stand on their own. Ones you can compare side by side and appreciate what makes them the same and different all at once. And, of course, drinks that pair well with food because we believe well paired food only makes what you are drinking better.*

*Our Spirits Philosophy follows this course and leads us to Whiskey. As with wine, whiskey changes with age and picks up the flavors of the barrel. And like wine, the complex flavors in whiskey enhance the food on your plate. We have created our selection of Bourbon, Scotch and Rye in the same way we created our wine list...with a great deal of care, focusing on quality and diversity so that we can satisfy every palate in the house.*

*Feel free to ask your bartender or server for tasting flights of any of these whiskeys. You will find that we approach whiskey exactly the same way we approach wine. Explore and find what you like...and when you find what you like, don't stop there. Keep looking and keep exploring because you never know what surprise lies waiting for you.*

*Caterina Mirabelli  
Wine & Spirits Director*



### **\$6 HAPPY HOUR**

4:00 – 6:00 Monday – Friday

5:00 – 7:00 Saturday

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### **\$6 WELL DRINKS**

house spirit + soda, tonic or cranberry

### **\$6 WINES AND BEER**

*Ask your bartender or server for today's selections.*

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### **\$6 BITES**

HOUSE ROASTED NUTS

HOUSE MARINATED OLIVES

STUFFED BLACK MISSION FIGS

*gorgonzola, toasted walnut & aged balsamic wrapped in prosciutto*

DEVEILED EGGS

*sriracha, pickled radish & sprout*

FRENCH FRIES

*truffled parmesan aioli*

CRISPY SPICED CHICKEN WINGS

*mango-habanero-tamarind sauce*

SHRIMP AND ALBACORE CEVICHE

*chili amarillo-lime-coconut*

TEMPURA AVOCADO

*jalapeno-lime aioli, sweet 'n spicy sea salt*

FONTINA & SPINACH RISOTTO ARANCINI

*smoked tomato sauce*

HALF-DOZEN OYSTERS ON THE HALF SHELL