



# HAPPY HOUR

DAILY | 4PM-6:30PM

## SELECT PLATES: 7

**Shishito Peppers**  
*white soy, maldon, lemon zest*

**Beet Spread**  
*smoked hazelnuts, za'taar, crudité*

**Crispy Calamari**  
*spicy pineapple glaze, braised kumquats,  
espalette crema*

**Fried Brussels Sprouts**  
*curried cauliflower, pickled mushrooms, baby corn*

**Foraged Mushroom Tartine**  
*grilled provolone, ramps, chimichurri*

**Charcuterie & Cheese Plate**  
*chef's choice of artisan meat & cheese*

## SELECT COCKTAILS | 9

**Dutch Mule**  
*nolet's silver gin, ginger beer, grapefruit*

**Goose's Pear Martini**  
*grey goose la poire, pear, sour*

**La Paloma**  
*AVANT double barrel reposado tequila  
by herradura, fresh squeezed lime & grapefruit,  
agave nectar, himalayan salt*

**Lincoln 10**  
*jack daniels, vermouth, tuaca, aged in  
charred oak barrels for 60 days*



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**BEER ON TAP | 3**

**Stella Artois 5.0%**  
*Euro Pale Lager, Belgium*

**Blonde Ale 4.8%**  
*Kölsch, Saint Archer Brewing Co., Miramar*

**Pranqster 7.6%**  
*Belgian Strong Pale Ale, North Coast Brewing Co., Fort Bragg, CA*

**Orange Avenue Wit 5.2%**  
*Witbier, Coronado Brewing Co., Coronado*

**Mission Amber 5.0%**  
*Altbier, Mission Brewery, Downtown*

**Cali Creamin 5.2%**  
*Vanilla Cream Ale, Mother Earth Brewery, Vista*

**Pale Ale 2.0 6.0%**  
*American Pale Ale, Stone Brewery Co., Escondido*

**Sculpin 7.0%**  
*American IPA, Ballast Point Brewing Co., Scripps Ranch*

**WINE ON TAP | 6**

**Long Meadow Ranch**  
*Sauvignon Blanc, Napa, CA*

**Tablas Creek**  
*Blanc, "Patelin de Tablas", Paso Robles, CA*

**Franciscan Estate**  
*Chardonnay, Napa, CA*

**Acrobat by Kings Estate**  
*Pinot Noir, Eugene, OR*

**Tablas Creek**  
*Patelin Rouge, Paso Robles, CA*

**Smith & Hook**  
*Cabernet Sauvignon, Central Coast, CA*

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