



# 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***  
medjool dates, cardamom crema, pomegranates

***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

**BEER ON TAP** : 3

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***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 Brewing Co., Escondido

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

**WINE ON TAP** : 6

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***The Girls in the Vineyard by Art & Farm***  
Sauvignon Blanc, Lake County, 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