

## *Happy Hour*

7.95

### White Wine

La Merika, Pinot Grigio, Monterey, 2014

Villa Sandi, Prosecco, NV, Italy

Angeline Chardonnay, California, 2016

### Red Wine

Angeline, Pinot Noir, California, 2015

Clayhouse, Cabernet Sauvignon, Paso Robles, 2014

Crios, Malbec, Argentina, 2015

### Martinis - Featuring Tito's Vodka

Cosmopolitan: Triple Sec, Splash of Cranberry, Lime Juice

Lemon Drop: Triple Sec, Simple Syrup, Fresh Lemon Juice, Sugar Rim

Pomegranate: Pomegranate Syrup & 7 – Up

4.00

### Beers

Coors Light, Hoegaarden, Corona, Sam Adams Seasonal

Monday through Friday 3:30pm - 6:30

Monday through Saturday 9:00pm – Close

Sunday 4:30 - Close

## *Happy Hour*

Roasted Marcona Almonds

Lemon Hummus

Fresh Thyme & Fleur de Sel

Avocado, Coriander & Toasted

**Mediterranean Olives**

Shaved Fennel, Citrus, Garlic

& Extra Virgin Olive Oil

4.95

**Y.G.'s Alsatian "Pizza"**

Applewood Smoked Bacon, Gruyere,

Crème Fraiche & Julian onions

**Grilled Organic Vegetable "Pizza"**

Tomato, Olive & Goat cheese Spread,

Topped with Mozzarella, Zucchini,

Eggplant, Onions & Peppers

**Beef Chorizo "Pizza"**

Smoked Tomato Crème Fraiche, Topped

with Red Onion & Mozzarella

**Crispy Kurobuta Pork Belly Lollipops**

Wasabi, Yuzu & Toasted Sesame Seeds

Reduction

**Seared Rare Ahi Tuna Spoons**

Mango, Cucumber Salad &

Orange-Cilantro Vinaigrette

**Warm Burrata Cheese**

Heirloom Tomatoes, Grilled Asparagus,

Nueske's Bacon Bits, Basil Pesto &

Grilled Baguettes

**Deviled Eggs**

Topped with White Shrimp & Crispy Bacon

**Beef Tenderloin Bites**

Roasted Red Peppers, Onions &

White Truffle Oil Mashed Potatoes

**Ricotta Gnudi & Duck Confit**

Wild Mushrooms, Parmesan,

Balsamic Reduction & English Pea Coulis

**Winery Beef Sliders**

Sautéed Mushrooms & Melted

7.95