



HAPPY HOUR MENU

MONDAY - FRIDAY 3PM-6PM

FOOD

CHORIZO CHEESE DIP with focaccia bread 7

BRIE EN CROUTE brie, fig jam, puff pastry 10
add prosciutto +2, add salami +2

BRUSSELS SPROUTS chimichurri butter, roasted brussels sprouts, andouille sausage 7

PRAWN CAPRESE heirloom tomatoes, mozzarella, pesto, balsamic glaze, tiger prawns 9

POKE BOWL crispy wontons, wakame, daikon, sesame, edamame, tobiko, sweet soy, spicy aioli 9

ROASTED OLIVES castelvetro olives, prosciutto, pine nuts, herbs 6

SHISHITO PEPPERS blistered peppers, red pepper flakes, sesame seeds, umami sauce 8

SEA STACK scallop, beets, honey-thyme goat cheese, chive oil, beet reduction, arugula 9

BACON CHEESEBURGER 1/2 lb. brisket burger, bacon, Havarti cheese, lettuce, tomato, brioche bun 12

\$5 BEERS

BRITE LIGHT LAGER / O.H.S.O. Brewery

MANDARIN WHEAT WHEAT BEER / Uncle Bear's Brewery

89ALE AMBER ALE / O.H.S.O. Brewery

BOOM DYNAMITE CITRUS IPA / O.H.S.O. Brewery

SEASONAL BEER Local Brewery / Arizona

\$6 DRINKS

GLAD

Arcadia orange vodka / orgeat / giffard vanilla / pineapple

CLASSIC MARTINI

#spirits

#FRENCH 75

#Gin / lemon juice / simple syrup / prosecco

LINCOLN DRIVE

Old Forester/ lemon juice / raspberry liqueur / honey

ARCADIA COSMOPOLITAN

Arcadia meyer lemon vodka / Cointreau / lime juice / cranberry

\$7 WINES

BAND OF ROSES ROSÉ / France

TREANA CHARDONNAY / Central Coast

SQUEALING PIG SAUVIGNON BLANC / New Zealand

RODNEY STRONG RESERVE PINOT NOIR / Sonoma Valley

WINES OF SUBSTANCE CABERNET SAUVIGNON / Columbia Valley

ABSENT MINDED PROFESSOR RED BLEND / Central Coast

WEEKEND SPECIALS

CHAMPAGNE BRUNCH

\$15 BOTTOMLESS CHAMPAGNE

SATURDAY + SUNDAY 10:30AM - 2PM

SUNSET SUNDAYS & MONDAYS

1/2 OFF BOTTLES OF WINE

3PM-CLOSE