



HAPPY HOUR MENU

MONDAY - FRIDAY 3PM-6PM

CHORIZO CHEESE DIP with focaccia bread 7

BRUSSELS SPROUTS chimichurri butter, roasted brussels sprouts, andouille sausage 8

PRAWN CAPRESE heirloom tomatoes, mozzarella, pesto, balsamic glaze, tiger prawns 12

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

FOOD

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

\$5 BEERS

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

\$6 DRINKS

ROSELINE 'PRESTIGE' ROSÉ / France

DOMAINE DES GRANGES MACON-FUISSE CHARDONNAY / France

SQUEALING PIG SAUVIGNON BLANC / New Zealand

MARTIN RAY PINOT NOIR / Sonoma Valley

WINES OF SUBSTANCE CABERNET SAUVIGNON / Columbia Valley

ABSENT MINDED PROFESSOR RED BLEND / Central Coast

\$7 WINES

WEEKEND SPECIALS

CHAMPAGNE BRUNCH

\$15 BOTTOMLESS CHAMPAGNE

SATURDAY + SUNDAY 10:30AM - 2PM

SUNSET SUNDAYS & MONDAYS

1/2 OFF BOTTLES OF WINE

3PM-CLOSE