

HAPPY HOUR MONDAY - FRIDAY 11AM-6PM

FOOD

- CHORIZO CHEESE DIP** with focaccia bread 8
- 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 STACKS** scallop, beets, honey-thyme goat cheese, chive oil, beet reduction, arugula 12
- MINI PRETZEL SLIDERS** brisket burger, bacon, havarti cheese, lettuce, tomato, pretzel bun 12
- MINI GRILLED CHEESE** white cheddar, sourdough crostini, with tomato soup 9

\$5 BEERS

\$6 DRINKS

\$7 WINES

1/2 OFF BOTTLES OF WINE W/ANY MAIN

STARTERS

- CRAB CAKE** fresh lump crab, mustard sauce, charred lemon, served on a bed of arugula 16
- HUMMUS BOARD** roasted vegetables, toasted pine nuts, house made pita, basil pesto, orange blossom honey 16
- CHARRED OCTOPUS** roasted potatoes, chorizo, smoked tomato broth 16
- CHARCUTERIE BOARD** rotating selection of artisanal meats, orange blossom honeycomb, hand-rubbed sea salt and wildflower honey cheese, Danish blue cheese, roasted peppers, roasted almonds, olives, house bread 19
- POKE TUNA*** crispy wonton crackers, wakame, daikon, toasted sesame, edamame, tobiko, spicy aioli, sweet soy 16
- SHRIMP & CRAB CEVICHE*** cucumber, tomato concasse, chilies, carrot, hearts of palm, avocado, crispy wontons, citrus broth 14
- ROASTED TOMATO SOUP** served with a pesto drizzle, and mini grilled cheese crostini 7
- GOAT CHEESE BRUSCHETTA** toasted pistachio, dried arizona dates, mint, orange blossom honey, beet reduction drizzle 11

SALADS

- BEET & GOAT** bed of arugula, layered gold & red roasted beets with a honey-thyme goat cheese, with a chive oil and beet reduction drizzle 13
- THE CHOPPED*** romaine, smoked salmon, toasted pepitas, blue cheese crumbles, tomato concasse, toasted farro, dried arizona dates, persian cucumbers 14
- FETA & MELON** brined melons and spring mix with crumbled feta, avocado, jicama, chili dust, chili lemon vinaigrette 11
- SALADE NIÇOISE*** pepper-crust ahi tuna served rare, fresh greens, haricots verts, hardboiled egg, roasted potatoes, cherry heirloom tomatoes, niçoise olives, basil & tarragon, and a simple vinaigrette 15
- KALE RUSTICO*** chopped kale, shaved brussel sprouts, shaved cauliflower, herb pita crostinis, toasted prosciutto, parmesan dust, and a lemon tahini dressing 14
- LEMON-THYME PULLED CHICKEN 9.5 / PEPPER-CRUSTED AHI TUNA 8 / HANGER STEAK 7 TIGER PRAWNS 7 / SEARED SCALLOPS 10 / SALMON 10

MAINS

- PIPIAN VERDE SHORT RIB*** pipian verde sauce, squash, corn, garlic, pepper, black bean, cotija, corn tortilla 25
- CHEF'S CHEDDAR MAC** andouille sausage, tiger shrimp, trinity pepper relish 21
- CHICKEN ROMESCO SANDWICH** slow-roasted pulled chicken, mozzarella, baby greens, shaved prosciutto, basil, tomato, lemon aioli, balsamic vinegar drizzle, with house salad 14
- FLAT IRON STEAK*** 8oz flat iron steak, truffle mashed potatoes, seasonal vegetables, chimichurri butter 29
- HALF ROASTED CHICKEN** truffle mashed potatoes, roasted vegetables, pan sauce 26
- PAN SEARED SCALLOPS*** polenta cake, citrus beurre blanc, roasted vegetables, orange segments 32
- BRAISED BEEF RAVIOLI** stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto 21
- SHORT RIB DIP** taleggio cheese, caramelized onion & fig, garlic aioli, au jus, house baguette, with house salad 17
- GRILLED CHEESE MELT** white cheddar, sugar cured bacon, heirloom tomato, sourdough, with tomato soup, pesto 12
add pesto chicken +5, add braised short rib +5
- CHORIZO BURGER*** 1/2 pound burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad 18
- CIOPPINO** shrimp, scallops, octopus, market fish, chorizo, fingerling potato, coconut milk, garlic tomato broth, with focaccia 34
- CEDAR PLANK SALMON** atlantic salmon, roasted vegetable medley, maple mustard glaze 27
- SKILLET FRIES 5 / FARRO RISOTTO 6 / SEASONAL VEGETABLES 5 / BRUSSEL SPROUTS 6 / POLENTA CAKE 6 / TOMATO SOUP w/pesto drizzle 6

Some items will have limited availability. We cannot guarantee steaks prepared "medium well" or above.
If you have allergies, please alert us as not all ingredients are listed.

*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

HAPPY HOUR MONDAY - FRIDAY 11AM-6PM**\$5 BEERS**

BRITE LIGHT LAGER
MANDARIN WHEAT WHEAT BEER
89ALE AMBER ALE
BOOM DYNAMITE CITRUS IPA
SEASONAL BEER Local Brewery

\$6 DRINKS

THE FIFTY 1
CLASSIC MARTINI
#FRENCH 75
LINCOLN DRIVE
ARCADIA COSMOPOLITAN

\$7 WINES

MY ESSENTIAL ROSÉ
DOMAINE DES GRANGES MAÇON-FUISSÉ CHARDONNAY
SQUEALING PIG SAUVIGNON BLANC
MARTIN RAY PINOT NOIR
WINES OF SUBSTANCE CABERNET SAUVIGNON
ABSENT MINDED PROFESSOR RED BLEND

1 / 2 OFF BOTTLES OF WINE W / ANY MAIN**CABERNET SAUVIGNON & BLENDS**

WINES OF SUBSTANCE CABERNET SAUVIGNON / Columbia Valley 12 / 42
JUSTIN CABERNET SAUVIGNON / Paso Robles 16 / 56
THE PRISONER RED BLEND / Napa Valley 19 / 68 / 475 (3L)
QUILT CABERNET SAUVIGNON / Napa Valley 18 / 67
MADNESS AND CURES RED BLEND / Alexander Valley 15 / 53
AFFINITY ESTATE CABERNET SAUVIGNON / Napa Valley 69
HEITZ CABERNET SAUVIGNON / Napa Valley 114
PRELIUS ORGANIC CABERNET SAUVIGNON / Italy 44
ABSTRACT RED BLEND / Napa & Sonoma Counties 72
DECOY RED BLEND / Sonoma Valley 49
FLORA SPRINGS TRILOGY RED BLEND / Napa Valley 140
PAPILLON RED BLEND / Napa Valley 154
SILVER OAK CABERNET SAUVIGNON / Napa Valley 168 / 895 (3L)
CAYMUS CABERNET SAUVIGNON / Alexander Valley 170 / 325 (1.5L) / 625 (3L)

MERLOT

FREI BROTHERS MERLOT / Sonoma County 14 / 42
HUNT & HARVEST MERLOT / Napa Valley 56
ST. SUPERY MERLOT / Napa Valley 133
MARKHAM MERLOT / Napa Valley 54

PINOT NOIR

ELOUAN PINOT NOIR / Umpqua Valley 11 / 40
MARTIN RAY PINOT NOIR / Sonoma Valley 13 / 46
BELLE GLOS-CLARK & TELEPHONE PINOT NOIR / Santa Barbara 70
DAVID BRUCE PINOT NOIR / Sonoma Valley 87
SHEA ESTATE PINOT NOIR / Willamette Valley 77

ZINFANDEL

RAPSCALLION ZINFANDEL / Central Coast 13 / 46
EARTHQUAKE ZINFANDEL / Lodi, CA 16 / 56
BERAN ZINFANDEL / Napa Valley 53

MORE RED WINES

PILLSBURY MOURVÈDRE RESERVE MOURVÈDRE / Willcox, AZ 56
GEORGE DUBOEU BEAUJOLAIS / France 13 / 46
LA VEGUILLA EXPRESION TEMPRANILLO / Spain 14 / 46
ABSENT MINDED PROFESSOR RED BLEND / Central Coast 13 / 46
JOEL GOTT 'ALKALI' GRENACHE / California 42
PASCUAL TOSO MALBEC / Argentina 14 / 48
SASSOREGALE SANGIOVESE / Italy 38
INKBLOT CABERNET FRANC / Lodi, CA 63
PENFOLDS KALIMMA SHIRAZ / Australia 74
RED SCHOONER VOYAGE 4 MALBEC / Argentina 72

COCKTAILS

CARRI & BIG Aviation gin / aperol / lemon juice / crème de mure / prosecco... 12
DATE NIGHT Hendrick's gin / vermouth / lemon juice / kiwi syrup... 11
FARMER'S MARKET Green chile vodka / lime tonic / lime juice / simple syrup / soda water... 12
THE FIFTY 1 Arcadia grapefruit vodka / vermouth / simple syrup / lemon juice / ginger beer / bitters... 10
PEAR OF ROSES Arcadia rosemary vodka / pear brandy / simple syrup / bitters / lemon juice... 10
HANDSHAKE DEAL Arette reposado tequila / ginger liqueur / lemon juice / peach... 11
LINCOLN DRIVE Old Forester / lemon juice / raspberry liqueur / honey... 11
COVENANT COFFEE Arcadia coffee vodka / simple syrup / crème de cacao / brewed coffee... 9
ARCADIA COSMOPOLITAN Arcadia meyer lemon vodka / Cointreau / lime juice / cranberry... 12
CLASSIC MARTINI #spirits, vermouth... 12

SPARKLING WINE

VOVETI PROSECCO / Italy (187mL) 11
STELLINA DI NOTTE PROSECCO / Italy 38
CHANDON SPARKLING WINE / Napa Valley 13 / 46
ALMA NEGRA SPARKLING ROSÉ / Argentina 14 / 52
PERRIER-JOUET BELLE EPOQUE CHAMPAGNE / France 195
SEGURA VIUDAS CAVA / Spain 54
VEUVE CLICQUOT CHAMPAGNE / France 89

ROSÉ

ROSALINE "PRESTIGE" ROSÉ / France 13 / 44
UNDERWOOD ROSÉ / Willamette Valley 11 / 40
MY ESSENTIAL ROSÉ / France 11 / 40
LA CREMA PINOT NOIR ROSÉ / Sonoma Valley 42
WHISPERING ANGEL ROSÉ / France 275 (3L)

LIGHT WHITE WINE

KINGS RIDGE PINOT GRIS / Willamette Valley 11 / 40
SQUEALING PIG SAUVIGNON BLANC / New Zealand 13 / 49
DOMAINE DE LA PERRIERE SANCERRE / France 18 / 67
BODEGAS FILLABOA ALBARIÑO / Spain 44
SANTA MARGHERITA PINOT GRIGIO / Italy 58
TWOMEY SAUVIGNON BLANC / Napa Valley 68
EMMOLO SAUVIGNON BLANC / Napa Valley 14 / 49

CHARDONNAY

DOMAINE DES GRANGES MÂÇON-FUISSÉ CHARDONNAY / France 14 / 46
COMPLICATED CHARDONNAY / Sonoma Coast 14 / 46
ROMBAUER CHARDONNAY / Napa Valley 19 / 67
CAKEBREAD CHARDONNAY / Napa Valley 114
CHALK HILL CHARDONNAY / Sonoma Coast 44

MORE WHITE WINE

TERRA D'ORO MOSCATO / Amador County 11 / 39
CRAZY CREATURES GRUNER Veltiner / Austria 14 / 49
THOMAS SCHMITT RIESLING / Germany 34
WILLIAM FEVRE CHABLIS / France 49

BEER

BRITE LIGHT LAGER / O.H.S.O. Brewery / Phoenix, AZ 6
89ALE AMBER ALE / O.H.S.O. Brewery / Phoenix, AZ 6
BOOM DYNAMITE CITRUS IPA / O.H.S.O. Brewery / Phoenix, AZ 6
MANDARIN WHEAT WHEAT BEER / Uncle Bear's / Phoenix, AZ 6
SEASONAL BEER Local Brewery / Arizona