
happy hour

2:30-5:30PM MONDAY – FRIDAY

3:00-5:30PM SATURDAY & SUNDAY

No substitutions. Not available To-Go, on Holidays, or at The Lobby Bar.

eats

CARAMELIZED BRUSSELS 6

chili, crushed peanuts, lime, fish sauce, yuzu

WOOD OVEN ROASTED OLIVES 5

ADOBO FRENCH FRIES 4

GREEN GARBANZO HUMMUS 8

chive flat bread, watermelon radish, breakfast radish

CHEESE AND CRACKERS 9

chef's featured cheese dip, crackers & chive bread

MINI WEDGE SALAD 10

cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

CRISPY CHICKEN SLIDERS (2) 10

butter milk dressing, house pickles, romaine

MAC N CHEESE 8 ADD BACON +2

ZOE'S PEPPERONI FLATBREAD 10

all natural pepperoni, suzie's peppers, italian cheese blend, basil, red sauce

BROCCOLINI AND ROASTED GARLIC FLATBREAD 10

fontina, chili paste, balsamic honey

ROYALE WITH CHEESE* 11

ground short rib burger, potato bun, white cheddar, secret sauce

mixes

WELL DRINKS 7

JAIME'S MARGARITA 9

altos reposado tequila, shaken on the rocks

APEROL SPRITZ 9

aperol, mumm napa sparkling wine, splash of soda

TFY WHISKEY SOUR 9

buffalo trace, yuzu, simple syrup, bitters

beers

NORTH COAST SCRIMSHAW PILSNER 6

ENEGREN SCHONER TAG HEFEWEIZEN 6

KNEE DEEP BREAKING BUD IPA 6

ACE SEASONAL CIDER 6

wines

7 per glass or 24 per bottle

JUSTIN SAUVIGNON BLANC

IMAGERY CHARDONNAY

CHLOE ROSÉ

10 SPAN PINOT NOIR

FLAT TOP HILLS CABERNET SAUVIGNON

An automatic gratuity of 18% will be added to parties of 8 or more. Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



BAR MENU

mixes

CRANKY J | 15

nolet's gin, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 13

deep eddy vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 15

fig infused high west double rye, maple, nocello

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine liqueur

SAY ALOE TO MY LITTLE FRIEND | 12

plantation 3 stars rum, aloe simple, citrus, prickly pear

BLACKBERRY SAGE SHRUB | 13

belvedere vodka, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

THE REFRESHER | 8

cucumber, lemon-lime, ginger, sparkling water

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl

BELLE GLOS "LAS ALTURAS", PINOT NOIR

Santa Lucia Highlands | 19 | 76 btl

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER, CAB SAUV | Napa | 21 | 84 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

BELCHING BEAVER | MANGO IPA | 6

SIERRA NEVADA | PALE ALE | 6

KARL STRAUSS RED TROLLEY | IRISH RED ALE | 6

BALLAST POINT SCULPIN | IPA | 7

STONE TANGERINE EXPRESS | IPA | 7

HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

THE BRUERY MISCHIEF | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

looking for something special?

just ask your server for our
curated list of california wines!