

HAPPY HOUR



SUNDAY - THURSDAY  
3 PM - 5 PM

WINE \$6

- 2018 STORY POINT CHARDONNAY
- 2018 BLACK'S STATION CABERNET SAUVIGNON
- ANDREOLA "VÉRV" PROSECCO N.V.

SB MULES \$6

- MOSCOW MULE  
Wheatley Vodka
- KENTUCKY MULE  
Buffalo Trace Bourbon
- MEXICAN MULE  
Pueblo Viejo Tequila
- LONDON MULE  
City of London Gin
- SCOTTISH MULE  
Bank Note 5 Year Scotch

DRAFT BEER \$6

- 2. CANYON CLUB HUSTLE CULTURE LAGER  
MORAGA, CA
- 3. FACTION PALE ALE  
ALAMEDA, CA
- 4. SHADOW PUPPET LUSH NECTAR HAZY IPA  
LIVERMORE, CA
- 5. MORGAN TERRITORY SNAP SHOT LAGER  
TRACY, CA
- 6. DEL CIELO MONKEY BALLS STOUT  
MARTINEZ, CA
- 7. ANDERSON VALLEY BOONT AMBER  
BOONVILLE, CA

HAPPY HOUR SMALL PLATES

- BRAISED BEELER'S PORK TOSTADAS(2)  
Avocado-Tomatillo Sauce 7
- BUTTERMILK FRIED POPCORN CHICKEN  
Aji Amarillo Dipping Sauce 7
- \$1.50 MARKET OYSTERS (EACH)  
Ask your server for today's selection, mignonette and cocktail sauce | GF
- SNAKE RIVER FARMS WAGYU BEEF SLIDER (1)  
Crispy shallots & blue cheese aioli & handcut fries 7
- FARMER'S MARKET CRUDITE OF VEGETABLES  
Green goddess dipping sauce 7 | V, GF

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

V | vegetarian  
VG | vegan  
GF | gluten free

HAPPY HOUR NOT AVAILABLE TO GO

ARTISANAL CHEESE

- CAMBOZOLA BLACK LABEL BLUE  
Germany, honeyed walnuts, pasteurized cow's milk, triple cream, bold, sweet & nutty
- VACHEROUSSE D'ARGENTAL  
France, fresh strawberry jam, pasteurized cow's milk, double cream style, rich, buttery & creamy
- CAMPO DE MONTALBAN  
Spain, port soaked apricots, pasteurized sheep, goat & cow milk, mild buttery with notes of nuts

7 each | All Three 20

BAR BITES

- MARINATED OLIVES 7 | GF,V,VG
- SPICED ALMONDS 6 | GF,V
- TRUFFLE FRIES & AIOLI 8.5
- ARUGULA SALAD 8 | GF,V



**TAP** 6oz | 9oz | 18oz

**2019 MINER SAUVIGNON BLANC**  
Napa Valley 11 | 16.5 | 31

**2018 TREFETHEN CHARDONNAY**  
Napa Valley, Oak Knoll  
12.5 | 18.25 | 36

**2017 MONTICELLO VINEYARDS**  
Pinot Noir  
Napa Valley, Oak Knoll 12 | 18 | 34

**2019 POZZAN ANNABELLA**  
Cabernet Sauvignon  
Napa Valley 13 | 19.5 | 39

**SPARKLING** 6oz | 9oz | BTL

**BRUT ROSÉ RIBEAUVILLÉ**  
Crémant d'Alsace, France 12 | 18 | 48

**BRUT EXCELLENCE  
SCHARFFENBERGER**  
Mendocino County 12 | 18 | 48

**ANDREOLA "VÉRV" PROSECCO N.V.**  
Treviso, Veneto, Italy 10 | 15 | 40

**WHITE** 6oz | 9oz | BTL

**RIESLING**  
**2017 VON WINNING**  
Germany 12 | 18 | 48

**PINOT GRIGIO**  
**2019 ST MICHAEL-EPPAN**  
Alto Adige, Italy 13 | 19.5 | 52

**SAUVIGNON BLANC**  
**2020 TINPOT HUT**  
Marlborough, New Zealand 12 | 18 | 48

**2018 LONG MEADOW RANCH**  
Napa, CA 13 | 19.5 | 52  
**2020 DOMAINE AUCHÈRE**  
Sancerre, France 14 | 21 | 56

**CHARDONNAY**  
**2019 DAUVISSAT PETITE CHABLIS**  
Burgundy, France, 16 | 24 | 64

**2019 STAGS' LEAP**  
Napa Valley 15 | 22.5 | 60

**2019 ROMBAUER**  
Carneros 18 | 27 | 76

**ROSÉ** 6oz | 9oz | BTL

**2020 LES PETITS DIABLES ROSÉ**  
Côtes de Provence, France 10 | 15 | 40

**2020 DOMAINE LE GALANTIN**  
Bandol, France 13.50 | 20.25 | 54

**RED** 6oz | 9oz | BTL

**PINOT NOIR**  
**2018 BALLETO**  
Russian River 14 | 21 | 56

**2018 HITCHING POST**  
Santa Barbara 16 | 24 | 64

**ZINFANDEL**  
**2019 BEDROCK**  
Old Vine, California 12 | 18 | 48

**MERLOT/SYRAH/SANGIOVESE**  
**2017 DONATI MERLOT**  
Central coast 12 | 18 | 48  
**2016 MORISFARMS MORELLINO DI SCANSANO**  
Tuscany, Italy 14.50 | 21.75 | 58

**MALBEC / TEMPRANILLO**  
**2019 SIETE FINCAS MALBEC**  
Mendoza Argentina 10 | 15 | 40

**2019 VALAGUA TEMPRANILLO**  
Rioja Spain 11 | 16.5 | 44

**CABERNET SAUVIGNON**  
**2018 TREANA**  
Paso Robles 12.5 | 18.75 | 50

**2018 HOOK & LADDER**  
"Los Amigos Ranch" Chalk Hill 15 | 22.50 | 60

**2018 MAD HATTER**  
Napa Valley 20 | 30 | 80

**2019 SCATTERED PEAKS**  
Napa Valley 18 | 27 | 72