

HAPPY HOUR

CRAFT & CLASSIC COCKTAILS / 9

THE BOUNTY

Tito's Vodka, Passion Fruit,
Lemon, Agave, Blackberries

PINEAPPLE EXPRESS MOJITO

Rum Haven Coconut Rum,
Pineapple Express Elixir,
Mint, Lime, Agave

COSMOPOLITAN

FARMER'S MARGARITA

OLD FASHIONED

MISUNDERSTOOD MULE

Ginger Whiskey, Lime,
Ginger Beer

SPICY MAYAN MELON

Casamigos Jalapeño Tequila,
Strawberry, Peach, Lime,
Jalapeño & Cucumber

APEROL SPRITZ

BLOODY MARY

ESPRESSO MARTINI

SPIRITS / 6

(2oz. pour)

TITO'S VODKA

TRES AGAVES BLANCO

JACK DANIEL'S WHISKEY

DEWAR'S WHITE LABEL

JOHNNY WALKER RED

BACARDI RUM

WINES / 7

(6oz. pour)

COASTAL VINES

PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON

PINOT NOIR

BREWS / 5

MICHELOB ULTRA

MILLER LITE

HEINEKEN

CORONA EXTRA

STELLA ARTOIS

HEINEKEN 0.0 NA

LA RUBIA Draft

MODELO Draft

DOS EQUIS AMBER

FUNKY BUDDHA

Hop Gun IPA, Draft



ELIXIRS ~ ZERO PROOF / 6

THE ESSENTIAL

Organic Beet, Carrot, Apple Juice, Aloe Vera, Ginger, Lemon, Rosemary, Blackberries, Raspberries

WHAT'S UP DOC

Organic Carrot Juice & Aloe Vera, Pineapple & Lemon Juice, Agave, Turmeric, Ginger, Cilantro

THE REMEDY

Green Tea, Pomegranate Juice, Organic Agave, Lemon, Blueberries, Raspberries, Mint, Club Soda

PINEAPPLE EXPRESS

Pineapple, Apple & Orange Juice, Orange Blossom Water, Coconut Milk, Mint

BAR BITES / 10

AVOCADO CUCUMBER TARTARE **V**

Ginger Lime Dressing, Lavash Herb Crisp

PINE NUT ~ PEPPER HUMMUS **V**

Toasted Naan Bread, Garden Crudité, Lemon EVOO

ROASTED BUFFALO CAULIFLOWER CROWNS **V/GF**

Vegan Ranch Dressing, Celery & Carrots

FARMER'S CHICKEN MEATBALLS **GF**

House Made Mozzarella & Pomodoro Sauce

RAMEN BOWL **VEG**

Cabbage, Carrots, Broccoli, Mushroom Dash, GGS

LAVASH FLATBREADS / 10

CILANTRO LIME CHICKEN

Enchilada Sauce, Toasted Corn Pico, Cheddar & Manchego Cheese, Avocado Crema

WILD MUSHROOM & GOAT CHEESE **VEG**

Balsamic Fig Braised Onions, Grape Tomatoes, Baby Arugula

MARGARITA NAPOLETANA **VEG**

House Made Pomodoro & Mozzarella Cheese, Organic Tomatoes, Torn Basil

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG

Culinary Director Michael Schenk & Executive Chef Bruce Feingold

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.