

# HAPPY HOUR

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## 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

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## SPIRITS / 6

(2oz. pour)

### TITO'S VODKA

### TRES AGAVES BLANCO

### JACK DANIEL'S WHISKEY

### DEWAR'S WHITE LABEL

### JOHNNY WALKER RED

### BACARDI RUM

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## WINES / 7

(6oz. pour)

### COASTAL VINES

### PINOT GRIGIO

### CHARDONNAY

### CABERNET SAUVIGNON

### PINOT NOIR

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## 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

### CILANTRO LIME CHICKEN

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

### FARMER'S CHICKEN MEATBALLS **GF**

House Made Mozzarella & Pomodoro Sauce

### WILD MUSHROOM & GOAT CHEESE **VEG**

Balsamic Fig Braised Onions, Grape Tomatoes, Baby Avocado

### ROASTED BUFFALO CAULIFLOWER CROWNS **V/GF**

Vegan Ranch Dressing, Celery & Carrots

### MARGARITA NAPOLETANA **VEG**

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

### PINE NUT ~ PEPPER HUMMUS **V**

Toasted Naan Bread, Garden Crudité, Lemon EVOO

### RAMEN BOWL **VEG**

Cabbage, Carrots, Broccoli, Mushroom Dash, GGS

**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.*