

HAND CRAFTED COCKTAILS

GRAND BLUE COSMO 9

three olives vodka // cranberry juice //
triple sec // fresh lime juice // st germain

THE GRAND MULE 9

three olives vodka // ginger beer //
fresh lime juice

1800 MULE 9

1800 silver tequila // ginger beer //
pineapple juice // angostura bitters

PALOMA 9

1800 silver tequila // soda water //
monin ruby red grapefruit syrup //
fresh lime juice

YUZU & LEMONGRASS GIN SODA 9

the botanist gin // monin yuzu puree //
lemongrass syrup // grapefruit juice //
soda water

SPARKLING BERRY MARGARITA 9

1800 silver tequila // monin blackberry syrup //
fresh lime juice // lunetta prosecco

GRAND OLD FASHIONED 9

tin cup whiskey // monin cane sugar syrup //
angostura bitters // orange peel

DRAUGHT BEER

Ballast Point Rotator	6.5
Blue Moon Belgium Wheat	5.5
Lagunitas IPA	5
San Tan Epicenter	5.5
Sam Adams Seasonal	5.5

BOTTLED BEER

Angry Orchard Cider	4.5
Corona Extra	4
Guinness Draught Can	5.5
Sapporo	5.5

HAPPY HOUR 3 - 6:30PM DAILY

Pintxo

smoked eggplant 2
white bean hummus with shrimp 2
miniature shrimp rolls 3
crab cakes 3

Sushi Rolls

spicy tuna 3
spicy salmon 3
salmon & avocado 3
blue crab california 5

Fries

Ceviche Tostada **	6
Seafood Chowder **	4
Wild Caught Shrimp Cocktail	2
Mussels	8
Clam	1
Select Oyster	1

DRINKS

Select Wines H	5 glass / 20 bottle
Draught Beer // Bottled Beer	2 OFF
Sake	1/2 PRICE
Cocktails	2 OFF

SAKE

Hakutsuru Draft Sake • 180 ml	7.5
Hakutsuru Junmai Ginjo Sake • 300 ml	14
Makiri • 300 ml	18
Suijin • 300 ml	15
Shinsei • 300 ml	23
Sayuri Junmai Unfiltered • 300 ml	14
Awayuki Sparkling Sake • 300 ml	14

BUBBLES

Moscato D'Asti • Stefano Farina • Piedmont	8	24
Prosecco • Spinato • 187 ml • Veneto		10
Prosecco • La Luca • 750 ml • Veneto	8	24
Blanc de Bleu • Sparkling brut • 750 ml • California	7	23
Cesarini Sforza • Brut Rose • 2009 • Trentino	15	42
Champagne • Lallier • Grand Reserve N.V		70

WHITE WINES

PROGRESSIVE • LIGHTER TO HEAVY

Muscadet • Chateau La Tarciere • Loire HH	8	24
Cuvée Haut Marine • Colombard Blend • Gascogne HH	8	24
Sauvignon Blanc • Mt. Hector • New Zealand HH	8	24
Sauvignon Blanc • American Thread • Sonoma County HH	9	28
Viognier • Mil Piedras • Argentina HH	8	24
Viognier/Vermentino/Chardonnay		
Château. Musard Jeune Blanc • Lebanon	10	32
Sancerre • Domanie Serge Laporte • Loire	10	32
Gavi di Gavi • Piccollo • "Rovertto" • Piedmont HH	9	28
Riesling • Trullo • Germany HH	8	24
Pinot Grigio • Alois Lageder • Dolomiti HH	9	28
Pinot Grigio • Castelfeder • Sud-Tirol	12	32
Chardonnay • Chalkhill • Sonoma Coast	8	24
Chardonnay • Consilience • Santa Barbara HH	10	32
Chardonnay • Sentall • Napa HH	9	28
Chardonnay • Cakebread • Napa	14	44

ROSE

Rose D'Anjou • Marquis de Goulaine • Anjou HH	8	24
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RED WINES

PROGRESSIVE • LIGHTER TO HEAVY

Pinot Noir • Terre di Gioia • Veneto HH	8	24
Pinot Noir • Domaine Masse Givry • "La Brulee" • Burgundy		44
Pinot Noir • Dutton Estate • "karmen isabella" • Russian River		48
Pinot Noir • Consilience • Santa Barbara	10	32
Cinsault/Syrah/Cabernet		
Château Musard Jeune Rouge • Lebanon	10	32
Merlot • Ca'Moni • Napa	9	28
Cabernet/Syrah Blend • Kamiak • Columbia Valley WA HH	8	24
Bordeaux • Château Haut Goujon • St Emilion		44
"Super Tuscan" • Aia Vecchia, Lagone • Tuscany HH	9	28
Cinsault/Grenache/Carignane/Cabernet		
Château Musard Hochar Pere et Fils • Lebanon	14	44
Brunello Di Mintalcino Fanti		70
Bordeaux Blend • Gibbs • Ranch "Dusty Red" • Napa	14	44
Cabernet Sauvignon • Krutz Family Cellars • Napa HH	12	40
Malbec • Ruca Malen • "Yanquen" • Mendoza HH	8	24
Zinfandel • Mettler Family • Lodi	10	36

NON ALCOHOLIC BEVERAGES

Soda	3
pepsi // diet pepsi // mist twist // dr. pepper // mug rootbeer // orange crush	
Freshly Made Lemonade	4
Iced Tea	3
white & green hibiscus // mint black // myer lemon green	
Hot Tea	3
Coffee	2
regular // decaffeinated	

