

Happy Hour

8.50

White Wine

Villa Sandi, Prosecco, Italy, NV
Giesen, Sauvignon Blanc, New Zealand, 2017
Angeline, Chardonnay, California, 2016

Red Wine

Angeline, Pinot Noir, California, 2016
Clayhouse, Cabernet Sauvignon, Paso Robles, 2014
Crios, Malbec, Argentina, 2015

Martinis - Featuring Tito's Vodka 8.50

Cosmopolitan: Triple Sec, Splash of Cranberry, Lime Juice

Lemon Drop: Triple Sec, Simple Syrup, Fresh Lemon Juice, Sugar Rim

Pomegranate: Pomegranate Syrup & 7-Up

Beers 4.00

Coors Light, Corona, Sam Adams Seasonal

5.95 Snacks

Roasted Marcona Almonds & Mediterranean Olives
Fresh Thyme & Fleur de Sel

Deviled Eggs
Balsamic & Crispy Nueske Bacon

Crispy Pommes Frites
Drizzled White Truffle Oil-Parmesan

8.50 Appetizers

Y.G.'s Alsatian "Pizza"
Applewood Smoked Bacon,
Gruyere, Crème Fraiche &
White Onion

Tomato-Grilled Zucchini Pizza
Mozzarella, Red Onion, Basil,
Organic Baby Arugula

Wild Mushroom Flatbread
Truffle Oil, Blue Cheese,
Caramelized Onion & Mozzarella

Parmesan Crusted Asparagus Fries
Blue Cheese & Spicy Tomato Aioli

Seared Rare Ahi Tuna Spoons
Mango, Cucumber &
Orange-Cilantro Vinaigrette

Beef Tenderloin Tacos
Pickled Onions, Feta &
Mustard-Truffle Aioli

Winery Beef Sliders
Sautéed Mushrooms & Melted Brie Cheese

Crispy Kurobuta Pork Belly Lollipops
Wasabi, Yuzu & Toasted Sesame Seeds Reduction