



SOCIAL HOUR



Monday-Friday 3pm to 6pm, Saturday 4pm to 6pm
Available at the Bar and Patio

WINES BY THE GLASS

Valdo Prosecco Veneto, Italy 9

Longevity Chardonnay Livermore, CA 9

The Crossings Sauvignon Blanc Awatere Valley, NZ 9

Emmolo "By Caymus" Sauvignon Blanc Napa Valley CA 10

Barone Fini Pinot Grigio Pinot Grigio Valdadige, Italy 9

Sea Sun "By Caymus" Pinot Noir Central Coast, CA 12

Josh Reserve Cabernet Sauvignon North Coast, CA 9

BOTTLED BEER

Michelob Ultra Light Lager 4

Stella Artois Pilsner 5

Modelo Especial Lager 5

Space Dust IPA 6

Red Trolley Amber 6

 Local Seasonal Brew (16oz) 10

SPIRITS

Beluga Vodka 9

Blue Coat Gin 9

Flor De Caña Extra Seco Silver Rum 9

Lunazul Blanco Tequila 9

Four Roses Bourbon 9

Dewar's Scotch 10



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BASIL SQUASH HUMMUS 11

tahini, fresh herbs, grilled baguette



SEA BASS CRUDO* 12

citrus ponzu, garlic chili crunch, serrano peppers

SHORT RIB CROQUETTES 12

aji amarillo aioli, pickled red onion

SOLSTICE BURGER SLIDERS* 10

aged cheddar, Solstice sauce, tomato jam, red wine shallots



HOT HONEY CHICKEN SLIDERS 10

garlic aioli, coleslaw, pickles

PULLED PORK SLIDERS 10

cole slaw, spicy BBQ, pickled Fresno chilis

SLIDER FLIGHT* 12

beef, chicken, pork

WHISKEY PUNCH 10

Rittenhouse rye, orange honey oleo, Noilly Pratt vermouth,
orange slices, dehydrated orange wheel
served on ice



ROSÉ PUNCH 10

Mondavi rosé, pomegranate juice, apple syrup,
apple slices, pomegranate seeds
served on ice

We offer dual pricing for cash/card payments. Many of our offerings can be prepared vegetarian or vegan, please ask your server for details. *The consumption of Raw or Undercooked Meat, Poultry, Seafood or Shellfish may increase your risk of food borne illness.