



# 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

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## 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

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## 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.