

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

WINES BY THE GLASS

Valdo Prosecco Veneto, Italy 9

Bonanza "By Caymus" Chardonnay Napa Valley, 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 (160z) 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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BUTTERNUT SQUASH HUMMUS 11 pickled pearl onions, grilled bread

SALMON CRUDO* 14 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

NASHVILLE HOT HONEY CHICKEN SLIDERS 10 garlic aioli, coleslaw, b&b pickles

BRAISED PORKBELLY SLIDERS 11 coleslaw, honey bacon aioli, tomato jam

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

PLUM SANGRIA 10

sauvignon blanc, plum syrup, orange juice, pomegranate juice, Luxardo maraschino served on ice

We offer dual pricing for cash/card payments. *Eating raw or partially undercooked seafood, shellfish, oysters, or meats has the potential to cause illness in certain people. Selected menu items may commonly be served less than fully cooked temperatures, but we would be happy to prepare them to any degree or doneness that you might prefer.