



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

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 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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HERBED HUMMUS 11

pickled pearl onions, grilled baguette

SEA BASS CRUDO* 18

citrus ponzu, serrano, garlic chili crunch

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* 13

beef, chicken, pork



RYE PUNCH 10

Rittenhouse rye, orange honey oleo, Noilly Pratt vermouth,
orange wheels, lemon juice, club soda
served on ice



ROSÉ PUNCH 10

Woodbridge Rosé NV by Robert Mondavi,
pomegranate juice, apricot syrup
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.