

HAPPY HOUR MENU

FOR YOURSELF

1/2 Cup of Tortilla Soup	4
Grilled Fish Tacos	5
Ale Battered Onion Rings	7
Crispy Fried Calamari, Salsa Verde	6
Trio of Oysters, Cocktail Sauce, Mignonette	7
Shrimp Cocktail	7
Tuna Tartar	11

SHARE WITH OTHERS

Chips and Dips	10
Lobster Corn Fritters	12
Mussels and Chorizo	10
Grilled Flat Bread, Gruyere, Olives	10
Charcuterie and Cheeses	12

SPECIALTY COCKTAILS

Classic Martinis, Manhattans, Well Drinks	6
(Choose your favorite premium liquor)	8
Coast Margarita	6
Choose pineapple brown sugar infused tequila margarita or a sangria-rita	
Mojito	6
Myers platinum, fresh lime and mint	
Lemon Drop	7
Charbay Meyer Lemon	
Sangria	6
Red sangria served on the rocks	
Pomegranate Wave Martini	7
Charbay pomegranate, Pom and a splash of pineapple	
Farmers Market Peach Bellini	6
Prosecco, splash of peach puree	

BEERS

IMPORT

Corona, Mexico	4.50
Heineken, Holland	4.50
Amstel Light, Holland	4.50

DOMESTIC

Budweiser	3.75
Sam Adams	4.25

WINES

Segura Viudas Brut Reserva	6
Spain	
Per Bacco Pinot Grigio	7
Santa Barbara County	
White Oak Sauvignon Blanc	6
Napa Valley	
Brander, Sauvignon Blanc	6
Santa Ynez	
Brander Chardonnay	6
Santa Ynez	
Laetitia Chardonnay	8
Edna Valley, Santa Maria	
Brophy Clark Grenache	7
Arroyo Grande	
Angeline Pinot Noir	7
Santa Rosa	
Brander Merlot	6
Santa Ynez	
Brander Cabernet Sauvignon	6
Santa Ynez	