
HAPPY HOUR

DAILY 3PM—7 PM

PREMIUM SPIRITS \$6

Tito's Handmade Vodka | Captain Morgan Rum

Beefeater Gin | Patron Silver Tequila

Buffalo Trace Bourbon | WhistlePig Straight Rye Whiskey

Additional charges apply for spirits served on the Rocks, Martini & Manhattans

CRAFTY COCKTAILS

GIN GIN MULE | 8

Beefeater Gin | Liquid Alchemist Ginger | lime juice
simple syrup | Fever Tree Ginger Beer

SOMETHING SPICY | 7

Altos Blanco Tequila | lime juice | agave nectar
jalapeno | cilantro

BLACKBERRY DECISION | 9

Basil Hayden —or— Knob Creek | lemon juice
simple syrup | blackberries

PALOMA | 8

Altos Blanco Tequila | grapefruit juice | lime juice
simple syrup | grapefruit soda

STRAWBERRY SPRITZ | 8

Aperol | Lillet Rose | strawberries | Maschio Prosecco

CRAFT BEER \$6

Ballast Point Grapefruit Sculpin—San Diego, CA

Firestone 805 Blonde Ale—Paso Robles, CA

New Belgium Fat Tire Belgian White Ale—Fort Collins, CO

New Belgium Voodoo Ranger Hazy IPA—Fort Collins, CO

Pizza Port Chronic Amber Ale—San Diego, CA

Stone Brewing IPA—San Marcos, CA

WINES BY THE GLASS

WHITE

Chateau Ste. Michelle Chardonnay—Washington 7

Penfolds 'Bin 311' Chardonnay 19

Mezzacorona Pinot Grigio—Italy 7

Bertrand Cotes Des Roses '17, Languedoc, France 9

AXR Sauvignon Blanc—Napa Valley 12

Ruffino Moscato D'Asti—Italy 9

G.H. Mumm Grand Cordon, Reims, France 16

RED

Jam Cellars Cabernet Sauvignon—California 7

Parducci 'True Grit' Cabernet Sauvignon—Mendocino 11

Francis Coppola 'Diamond Collection' Merlot—California 8

Tenet 'The Pundit' Syrah—Columbia Valley 10

Padrillos Malbec—San Juan Argentina 8

Prisoner Red Blend—Napa Valley 20

Buena Vista 'The Count' Red Blend, Sonoma County 11

'Inkblot' Cabernet Franc—Lodi, CA 13

Dine-in Bar, Patio & Lobby Area Only

HAPPY HOUR

DAILY 3PM—7 PM

\$3 SNACKS

SPICED NUTS

walnuts | pecans | cashews | peanuts

EDAMAME

soy sauce | sea salt | cracked pepper

EAST & WEST OYSTER SHOOTER

harvested weekly from our proprietary beds
cali kumo | johnny shucks

\$5 MUNCHIES

FRIED CAULIFLOWER

chili sauce | scallions

LOBSTER DEVILED EGGS

lobster | jalapeno

BARBACOA STREET TACOS

slow cooked barbacoa | charred salsa | cotija

CALAMARI

roasted tomato sauce

EDAMAME HUMMUS

pita chips | chili oil | sea salt

\$7 GOODIES

BAJA FISH TACOS

beer battered | cabbage | pico de gallo | cilantro dressing

CARIBBEAN JERK WINGS

pineapple habanero jerk glaze | tropical salsa

M&S CHEESEBURGER

cheddar cheese | fries | brioche bun

LOBSTER & SHRIMP SLIDERS

arugula | remoulade

\$9 BITES

AHI POKE BOWL*

rice | mango | avocado | wakame | purple cabbage

CHILLED JUMBO SHRIMP COCKTAIL

cocktail sauce

CLAMS & MUSSELS

garlic | white wine butter

Dine-in Bar, Patio & Lobby Area Only

*Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase risk of foodborne illness