

HAPPY HOUR

SERVED AT THE BAR MONDAY - FRIDAY FROM 4PM UNTIL 7PM

\$4 SELECT DOMESTIC BEERS | STREET TACOS (2)

\$5 WELL DRINKS

**\$6 HOUSE WINES | SELECT CRAFT BEER
SPINACH & ARTICHOKE DIP | BLEU CHEESE WEDGE
CHEESE CRUSTED PRIME RIB TACOS (2)**

**\$7 CALAMARI
SELECT SPECIALTY COCKTAILS & WINES**

Pinot Grigio Ecco Domani, delle Venezie, Italy

Chardonnay Kendall Jackson 'Vintner's Reserve', California

Riesling Chateau Ste. Michelle, Washington

Pinot Noir Francis Ford Coppola Votre Sante, Sonoma

Red Blend Apothic Red, California

Cabernet Sauvignon Louis Martini, California

Seasonal Mule

Margarita Fresca

Sangria Blanca

Sangria Roja

Wild Berry Mojito

\$8 BEEF SLIDERS

**\$10 BUFFALO CHICKEN WINGS | TROPICAL AHI POKE
CLASSIC BURGER | WILD BOAR NACHOS**

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

STARTERS

Calamari sunset tiki sauce 14

Buffalo or BBQ Chicken Wings with carrots & celery 13

Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 11

Crab Cakes jumbo lump crab, sunset tiki sauce 15

Beef Satay grilled filet mignon skewers, hoisin sauce, pineapple 12

Tropical Ahi Poke fresh tuna, avocado, soy, mango, cucumber 13

The Reef Sampler calamari, spinach & artichoke dip, buffalo or bbq chicken wings 25

Full menu available upon request

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SPECIALTY COCKTAILS

LOCAL FAVORITES

Pumpkin White Russian Tito's Vodka, Kahlua, Pumpkin Spice 11

Reposado Nuevo Fashioned Ambhar Reposado Tequilla, Luxardo Liqueur, Agave 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Oddfather Elijah Craig Bourbon, Dry Vermouth, Amaretto, Luxardo Liqueur 12

White Peach Punch Tito's Vodka, Elderflower, White Peach, Berries, Sparkling Wine 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

WHITES & ROSÉ

SPARKLING

	<i>Gls</i>	<i>Btl</i>
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46

CHARDONNAY

	<i>Gls</i>	<i>Btl</i>
Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Cotes de Roses, Languedoc France		46

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEERS

CRAFT

Angry Orchard Crisp Apple 8

Belmont Brew Strawberry Blonde 11

Chimay Red 11

Smog City Coffee Porter 11

Smog City Sabre-Toothed Amber Ale 11

Lagunitas Day Time IPA 8

Saint Archer White Ale 8

Mission Brewery Hefeweizen 8

BOTTLE

Bud Light 5

Budweiser 5

Coors Light 5

Corona 6

Heineken 6

Modelo Especial 6

O'Doul's 5

Samuel Adams 6

Stella Artois 7

Please Ask Your Server For Our Rotating Drafts.

SPECIALTY COCKTAILS & BEER

REDS

PINOT NOIR

	<i>Gls</i>	<i>Btl</i>
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	14	54
Copain Tous Ensemble, Mendocino		60

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Arrowood, Sonoma	13	50
Justin, Paso Robles, California		58

MERLOT

	<i>Gls</i>	<i>Btl</i>
Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia	12	46

Corkage Fee 25

WINE