

HAPPY HOUR

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

\$3 STREET TACO | CRISPY YUKON GOLD FRENCH FRIES

\$4 SELECT DOMESTIC BEERS

\$5 WELL DRINKS

**\$6 HOUSE WINES & SELECT CRAFT BEERS
HABANERO CHICKEN WINGS**

**\$7 SPINACH ARTICHOKE DIP | 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
South Side

Strawberry Mule

Margarita Fresca

Sangria Blanca

Sangria Roja

Wild Berry Mojito

\$8 BEEF SLIDERS

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

Spinach Artichoke Dip With warm pita bread 14

Calamari Crispy calamari, green onion, fresno peppers, and pickled ginger sauce 16

Odyssey Estate Cheese Platter Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese 12

Odyssey Sampler Prime rib tacos, calamari, mango habanero shrimp 29

Ahi Tuna Poke Bowl Ahi-tuna poke, avocado, cucumber, wakame salad, daikon sprouts, wasabi peas, sriracha aioli, shaved sweet onions, crispy wontons 14

Mango Habanero Shrimp Jumbo shrimp, mango habanero sauce, bleu cheese dressing, cilantro, celery 16

Prime Rib Tacos Three grilled marinated prime rib tacos with warm corn tortillas, Odyssey Estate roasted tomato salsa, avocado 12

Crab Cakes Maryland style crab cakes, orange segments, chives, shaved fennel, pickled shallots, frisee, arugula, remoulade 16

Seafood Tower ½ Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 60

Full menu available upon request

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SPECIALTY COCKTAILS

LOCAL FAVORITES

Odyssey Michelada Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9

Berry Cherry Spice Cazadores Blanco, Angostura Bitters, Lime Juice, Jalapeno, muddled Raspberry, Simple Syrup 12

OLD FLAMES

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

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

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

Ginger Spear Sailor Jerry Rum, Angostura Bitters, Ginger Syrup, Lime Juice, Pineapple Juice, Club Soda, Caramelized Ginger 12

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

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

Classic Daiquiri Fresh Lime Juice, Myers's Platinum Rum, Simple Syrup 11

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

Piña Picante Margarita Cazadores Blanco Tequila, Ancho Reyes Chile, Lime, Pineapple, Serrano, Tajin Spice rim 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
Veuve Clicquot 'Yellow Label', France		95
Dom Perignon Brut, France		265

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	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46
Squealing Pig, Marlborough New Zealand		58

CHARDONNAY

	<i>Gls</i>	<i>Btl</i>
Canyon Road, California	9	34
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58
Antica Chardonnay, Napa Valley		60
Cakebread, Napa Valley		85

OTHER WHITE VARIETALS

Beringer 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, Languedoc France	12	46
Whispering Angel, Cotes de Provence, France		56

TROPICAL & FRUITY

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

Strawberry Mule Tito's Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

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

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

Jalá'piña' Colada RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeño, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11

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

SANGRIA

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

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

BEERS

CRAFT

805 Blonde Ale 8

Chimay Red 12

Downtown Brown 8

Hefeweizen 8

Sculpin IPA 9

North Coast

Scrimshaw Pilsner 8

Coachella Valley

Desert Swarm Honey

Double Wit 9

Wrought Iron IPA 9

IMPORT

Corona 8

Dos Equis Lager 8

Guinness 8

Modelo Especial 8

New Castle 8

Heineken 8

Stella Artois 8

DOMESTIC

Bud Light 7

Budweiser 7

Coors Light 7

Miller Lite 7

Shock Top 7

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
Belle Glos, Las Alturas	17	64
Siduri, Willamette Valley, Oregon		52
Copain Tous Ensemble, Mendocino		60

CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California	15	58
Raymond Sommelier Series, Napa Valley		56
Hess 'Allomi Vineyard', Napa Valley		68
Silverado, Napa Valley		90
Caymus, Napa Valley		145

MERLOT

	<i>Gls</i>	<i>Btl</i>
Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley	12	46
Napa Cellar 48, Napa Valley		50

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California	11	42
Yangarra Shiraz, McLaren Vale Australia	12	46
Stag's Leap Wine Cellars 'Hands of Time' Red Blend, Napa Valley		62
Ridge Three Valleys Zinfandel, Sonoma		64
Stag's Leap Winery Petite Syrah, Napa Valley		72