

LOUNGE MENU

from 3:00 PM to 7:00 PM

ANGUS BEEF SLIDER caramelized onions	3.00
WINGS spicy-sweet chili glaze	8.00
GARLIC & PARMESAN FRIES	5.00
TWO PULLED PORK SLIDERS topped with cole slaw & spicy bbq sauce	6.00
CHICKEN SKEWERS peanut sauce	5.00
CRISPY CALAMARI tarragon aioli, spicy tomato sauce	10.50
DUCK & BRIE QUESADILLA 5 spiced duck, brie, mango	8.50
GRILLED ANGUS CHUCKBURGER cheddar, applewood bacon, avocado, sourdough roll, fries	13.75
GLAZED BABY BACK RIBS mizuna, honey-chipotle glaze	10.00

EXECUTIVE CHEF Mark Pettyjohn

GENERAL MANAGER Andre' Hall

LOUNGE MENU

from 3:00 PM to 7:00 PM

WINES BY THE GLASS

Kenwood Yulupa Cuvee	8.00
Ludwig Riesling	10.50
Rancho Sisquoc Sauvignon Blanc	10.00
Renwood Pinot Grigio	9.00
Rancho Sisquoc Sylvaner	10.00
Lake Sonoma Sauvignon Blanc	10.50
Abundantly Blanc White Blend	10.00
Sycamore Lane Chardonnay	8.00
3 Girls Chardonnay	10.00
Sycamore Lane Merlot	8.00
Sycamore Lane Cabernet Sauvignon	8.00
3 Girls Cabernet Sauvignon	10.00
OZV Zinfandel	10.00
Caymus Conundrum (half bottle)	25.00

DRAUGHT BEER

5.50

- Devil's Canyon Full Boar Scotch Ale
- Gordon Biersch Sommer Brau
- Napa Smith Wheat Beer
- Sierra Nevada Pale Ale

BOTTLE BEER

Amstel Light, Bass Pale Ale, Corona Extra, Guinness Stout	4.75
Heineken, Wyder's Dry Raspberry Cide	
Budweiser, St. Pauli Girl Non-Alcoholic	4.25

SANGRIA & INFUSIONS

Bursting Berry Sangria	9.00
Cranberry Orange Sangria	
Blueberry Acai Martinin	9.75
Mother's Little Helper	9.00
Strawberry Ginfusion	9.50
Sweet Tea Arnold Palmer	8.75

WELL DRINKS

7.50