

WINES

	Glass	Glass and Half	Bottle
Sparkling			
Prosecco, Lunetta, Italy	—	—	30
Prosecco, Gancia, Italy	9 Split	—	—
Bailly-Lapierre Rose, France	10	—	38
Whites/Rose			
*Le Versant Rose, France, 2015	8	12	30
*Loriella, Pinot Grigio, Italy, 2015	9	13	34
Rodney Strong, Charlotte's Home Sauvignon Blanc, Sonoma, 2015	9	13	34
Chardonnay			
Testarossa, Santa Lucia, 2014	15	22.5	58
Rombauer, Carneros, 2015	17	25	66
La Crema, Sonoma Coast, 2014	12	18	48
*Harken, Salinas Valley, 2016	8	12	30
Reds of Interest			
Chianti Classico, Tenuta di Arceno, Italy, 2013	11	16	40
Bordeaux-style Red, Cinnabar, Mercury Rising, 2014	13	19	50
*Ravenswood, Old Vine Zinfandel, Lodi, 2014	9	13	34
*Il Faggio, Montepulciano D' Abruzzo, Italy, 2015	8	12	30
Merlot			
Rombauer, Napa, 2012	—	—	60
Pinot Noir			
Parker Station, Central Coast, 2015	11	16	42
Nalle, Russian River Valley, 2014	14	20	56
Cabernet Sauvignon			
Cannonball, California, 2013	11	16	40
Arrowood, Sonoma Estates, 2013	15	22.5	58

*AVAILABLE HAPPY HOUR, 4P.M. - 6P.M.

\$4.5 MOCKTAILS

- Blackberry & Basil Soda** Homemade blackberry puree, basil, lime juice and club soda.
- Strawberry Mojito** Strawberries, fresh mint, sugar, fresh lime juice and club soda
- Strawberry Lemonade** Homemade strawberry puree with lemonade

\$\$\$ COCKTAILS

- Wild Cat** Our house specialty! A blend of house rum, Malibu coconut rum, Myers dark rum, pineapple and orange juice with a dash of grenadine.
- Fresh Lime Margarita** Milagro Resposado Tequila, triple sec and fresh squeezed lime juice. Shaken, served up.
- Blood Orange Martini** All natural Blood Orange infused Skyy vodka, passion fruit infused X-rated French vodka and fresh citrus juices. Shaken, served up.
- Kentucky Buck** Jim Beam bourbon infused with fresh strawberries, lemon juice, imported ginger beer and Angostura bitters. Served on the rocks.
- The Good Life** Beefeater gin, lemon and grapefruit juice, basil and a dash of Angostura bitters. Shaken, served up.
- Cuzco Mule** Encanto Pisco, fresh lime juice, ginger beer and Peychaud's bitters. Served on the rocks.
- Cucumber Lemon Drop** Re:Find cucumber vodka, triple sec, fresh lemon juice, simple syrup. Shaken, served up.
- Farm to Table Gin & Tonic** Hendricks gin, Fever Tree tonic served in a wine glass with fresh thyme, rosemary, lemon peel, orange peel, lime wheel and cucumber slice. Served on the rocks.
- Broken Branch** Knob Creek bourbon, sweet vermouth, Maraschino liqueur, dash of Jager and bitters. Shaken, served up.
- Gin Cocktail** Venus #1 gin, grapefruit liquor, lime juice, simple syrup, topped with ginger beer. Served on the rocks.
- Alabama Whiskey** Clyde May's whiskey, lemon juice and alchemist apple spiced syrup. Served up.

PITCHERS

Pitcher — Serves 5 - 6 glasses

- Blackberry Grapefruit Margarita** Milagro anejo tequila, housemade blackberry puree, grapefruit juice, fresh lime juice, agave. sugar or salt rim. **43**
- Classic Margarita** Torada tequila, fresh lime juice, triple sec, agave. Salt rim. **36**
- Top Shelf Margarita** Milagro anejo tequila, Cointreau, fresh lime juice, agave, float of Royale Montaine. **46**
- Peach Sangria** Choice of red or white wine with peach brandy, fresh citrus juices, simple syrup. **36**

BEERS

Shot and a Beer Any 10 oz. draft beer with Templeton Rye or Milagro Silver **10**

On Draft *AVAILABLE HAPPY HOUR, 4P.M. - 6P.M.	Glass	Tall Glass
*805 Firestone • *Blue Moon • *Lagunitas IPA • *Einstock	6.5	9.75
LOCAL/SEASONAL: *Sierra Nevada (Chico) • North Coast (Fort Bragg) • Fieldwork (Berkeley) • Boont Amber • Seasonal		
Ballast Point Sculpin IPA, ABV 7% • Craft Seasonal Selection - Ask your server	7.5	10.75
Guinness, ABV 5%. Served in an Imperial Chiller. 20 oz.	8.5	—

Bottle Coors Light • Corona • Clausthaler (non-alcoholic) • Omission • Stella Artois • Angry Orchard Cider (GF) • RedBridge (GF)	
Coronado Brewing Idiot IPA (Imperial India Pale Ale) ABV 8.5%, 22 oz.	12
Boulevard Brewing - Rotating Special	19
Chimay Cinq Cents Ale ABV 8%, 25 oz.	21
Rotating Selection - Ask your server	

SUMMER SPECIALS

HEIRLOOM TOMATO AND LOCAL FIG SALAD

Wild arugula, grilled red onion, housemade mozzarella, basil, EVOO,
balsamic reduction, Maldon Sea Salt

14 With flatiron steak-\$22

MEDITERRANEAN PRAWNS

Gigante beans, local cherry tomatoes,
kale, fresh oregano, French feta

14

LOCAL FIG & PANCETTA PIZZA

2 year cave aged blue cheese, wild arugula

16

BIGOLI AMATRICIANA

Thick fresh spaghetti, pancetta, red onion, chili flakes,
tomato, parsley, Pecorino Romano

16

LUNCH SPECIALS

Available 11:30 a.m. to 4:00 p.m.

Choose any

MINI CLASSIC CRUST PIZZA

—OR—

HALF PASTA WITH CUP OF SOUP OR SIDE SALAD

(choose from Caesar OR Spring Greens
OR Romaine Gorgonzola)

12.5

OR

BOWL OF SOUP AND

SIDE SALAD

(choose from Caesar OR Spring Greens
OR Romaine Gorgonzola)

12.5

GRILLED CHICKEN BREAST

Fresh herb salsa, choose one side

14

CITRUS GLAZED SALMON

Lemon aioli, choose one side

17

HAPPY HOUR

Monday through Friday from 4 - 6 p.m. throughout the restaurant

DRAFT BEERS	4
WELL DRINKS	5
WINE	6*
COCKTAILS	7*
CRISPY CHICKPEAS	2.5
ANTIPASTO FOR TWO	12
MEATBALLS	7
WILLOW WINGS	8
PRAWN DISH	9
MINI PIZZA	8
CALAMARI	7

* Select drinks. Ask Server for details.