

WINES

	Glass	Glass and Half	Bottle
Sparkling			
Prosecco, Lunetta, Italy	—	—	30
*Prosecco, Gancia, Italy	9	—	—
*Gloria Ferrer Blanc De Noirs	9	—	21
Whites/Rose			
*Centine, Rose, Toscana, 2015	8.5	13	32
*Broadbent, Vinho Verde, Portugal	8.5	13	32
*Line 39, Sauvignon Blanc, California 2016	9	13.5	36
*Noble Vines, Pinot Grigio, Monterey, 2016	9	13.5	36
Chardonnay			
*House Chardonnay, 2016	8	12	30
Kendall Jackson, Vintner's Reserve, California, 2015	9	13.5	35
Storrs, Santa Cruz Mountains, 2015	12	18	46
La Crema, Sonoma Coast, 2014	13	19.5	48
Testarossa, Santa Lucia, 2014	15	22.5	58
Reds of Interest			
Chianti Classico, Tenuta di Arceno, Italy, 2014	11	16.5	40
Bordeaux-style Red, Cinnabar, Mercury Rising, 2014	13	19.5	48
*Montepulciano d'Abruzzo, Il Faggio, Italy, 2015	8	12	30
Pinot Noir			
Kendall Jackson, Vintner's Reserve, California, 2015	10	15	38
Testarossa, Santa Lucia, 2015	16	24	60
Zinfandel			
*Ravenswood, Old Vine Zinfandel, Lodi, 2014	8.5	13	32
The Federalist, Zinfandel, Lodi 2014	11	16.5	40
Cabernet Sauvignon			
*House Cabernet, 2015	8	12	30
Cannonball, California, 2014	10	15	38

*Available Happy Hour 4 - 6p.m.

\$11 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.

Willow Bulleit bourbon, Aperol aperitivo, fresh lemon juice and organic agave nectar. On the rocks.

Fresh Lime Margarita 100 % Agave El Jimador silver 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.

Tamarind Margarita 100% Agave Milagros Silver Tequila, house-made tamarind syrup, Cointreau, and fresh squeezed lime juice.

Black Manhattan Templeton rye whiskey, Amaro Averna, Angostura bitters, Reagan's orange bitters, Luxardo maraschino cherry. Stirred and served up.

Kentucky Buck Jim Beam infused with fresh strawberries, lemon juice, imported ginger beer, 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 Made with Encanto Pisco, fresh lime juice, ginger beer and Peychaud's bitters. Stirred and served on the rocks.

Abigail Deep Eddy grapefruit vodka, Limoncello, Aperol, lemon juice and simple syrup. Served up.

Farm to Table Gin & Tonic Local Benham Dry Gin, Fever Tree Tonic served in a wine glass with fresh thyme, lemon peel, orange peel, lime wheel and cucumber slice. Served on the rocks.

\$4.5 MOCKTAILS

Blackberry & Basil Blackberry puree, basil, lime juice and club soda.

Strawberry Mojito Fresh strawberries, fresh mint, sugar, fresh lime juice and club soda.

Strawberry Lemonade House-made strawberry puree, fresh lemon juice and simple syrup.

BEERS

Shot and a Beer Full Sail Sessions Lager with Templeton Rye or Milagro Silver **\$10**

On Draft Drake's 1500 Pale Ale • Fort Port Westfalia • Stella Artois • Einstock White Ale •

Deschutes Fresh Squeezed IPA • Altamont Beer Works Rotating Special • Firestone 805 Blonde Ale •

Fieldwork Brewing Company Rotating Special •

Short Tall Pitcher
\$6.5 \$9.75 \$23

By the Bottle Coors Light • Corona • Clausthaler (non-alcoholic) • Omission Pale Ale  12 oz.

\$5

In a Can Guinness, 14.9 oz. **\$7**

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

13

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

12.5

CITRUS GLAZED SALMON

Lemon aioli, choose one side

14.5

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 BOARD	9
MEATBALLS	7
WILLOW WINGS	5
CHILLED MELON AND PRAWNS	9
MINI PIZZA	8
CALAMARI	7

*Select drinks. Ask Server for details.