

# WINES

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

\*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 Monday to Thursday Only 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)

10

OR

## BOWL OF SOUP

AND

## SIDE SALAD

(choose from Caesar OR Spring Greens  
OR Romaine Gorgonzola)

10

## 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

<b>DRAFT BEERS</b> .....	<b>4</b>
<b>WELL DRINKS</b> .....	<b>5</b>
<b>WINE</b> .....	<b>6*</b>
<b>COCKTAILS</b> .....	<b>7*</b>
<b>CRISPY CHICKPEAS</b> .....	<b>2.5</b>
<b>ANTIPASTO BOARD</b> .....	<b>9</b>
<b>MEATBALLS</b> .....	<b>7</b>
<b>WILLOW WINGS</b> .....	<b>5</b>
<b>CHILLED MELON AND PRAWNS</b> .....	<b>9</b>
<b>MINI PIZZA</b> .....	<b>8</b>
<b>CALAMARI</b> .....	<b>7</b>

\*Select drinks. Ask Server for details.