HAPPY HOUR BITES

SMALL PLATES

House Pickles
cold smoked pickled root vegetables 3

Chinese BBQ Pork Belly
yuzu aioli, orange, micro cilantro 3

Togarashi Tuna Poké
crispy tempura nori, wasabi syrup, cucumber salad, pickled ginger 7

Spicy Shrimp Tempura
housemade sambal aioli, jalapeño ponzu, sesame, shiso 6

Beef Tartar
truffle, mushroom duxelles, white soy, taro chips, peppered petite greens 5

HOUSEMADE BREADS

CHARCUTERIE & CHEESE

Vesta Bread Plate
rotating house baked selections served with roasted garlic, black pepper truffle honey, compound butter 3

Cheese
dunbarton blue, humboldt fog, paradiso, haystack cashmere, cahill porter cheddar a la cart, 3 each

House Cured Meat
chicken liver pâté, salami fino, pepperoni piccolo, lonza, coppa a la cart, 3 each

SERVED WITH:
house made mustards, house made pickles, candied walnuts, black pepper truffle honey

HAPPY HOUR:
5:00 to 6:30 Daily in the bar
5:00 to 6:30 Sunday thru Friday in the dining room

HAPPY HOUR LIBATIONS

COCKTAILS  6

Rusty Nail
scotch, drambuie, lemon

Spring Fever
gin, lemon, agave, turmeric

Orange-Lavender Fizz
vodka, leopold bros. orange liqueur, lavender syrup, lemon, sparkling water

Jerez Spritz
sherry, contratto aperitif, prosecco, lemon, grenadine

Sangria
red, rosé, or white sangria

SHOT AND A BEER  8
weekly selection of spirit and draft beer

BEER
Imperial Lager, 12oz can 3
Great Divide Samurai Rice Ale 4
Avery White Rascal, Belgian Style Wit 4
Odell 90 Shilling, Amber Ale 4
Ska Modus Mandarina IPA 4

WINE 6 GL // 24 BOTTLE

Domanda NV - Prosecco, Italy
Domaine de Pouy 2015 - Côtes de Gascogne, France
Vesta Chardonnay 2013 - Central Coast, California
Domaine Sainte-Eugénie Rosé 2015 - Corbières, France
d’Aragona Montepulciano d’Abruzzo 2015 - Abruzzo, Italy
Castelfeder Pertico Rosso 2014 - Alto Adige, Italy
Le Clairon des Anges 2014 - Costières de Nîmes, France
Egri Bull’s Blood 2008 - Eger, Hungary