

HAPPY HOUR LIBATIONS

COCKTAILS 6

Nacho Libre

Lunazul blanco tequila, mint, salted agave, lemon

Pear Rosemary Collins

Skyy pear infused vodka, rosemary syrup, grapefruit juice, lime

Barrel-Aged Negroni

the family jones house gin, contratto bitters, miro rojo, miro secco

Sangria

red, rosé, or white sangria

SHOT AND A BEER 8

weekly selection of spirit and beer

BEER 4

Bierstadt Lagerhaus Pils

Avery White Rascal, Belgian Style Wit

Odell 90 Shilling, Amber Ale

Rockyard Springloaded Pale Ale

Rotator - Tivoli Sigi's Bock

WINE 6 GL // 24 BOTTLE

Domanda NV - Prosecco, It.

Mon Gravel, 2015 - Côtes de Gascogne, Fr.

Borsao, Rosé 2016 - Campo de Borja, Sp.

Altos de Cuco, Tempranillo blend, 2016 - Jumilla, Sp.

Hawk Crest, Merlot, 2006 - Cali.

HAPPY HOUR:

In the bar every day from 5:00 to 6:30pm

HAPPY HOUR BITES

SMALL PLATES

Chinese BBQ Pork Belly

yuzu aioli, orange, micro cilantro 3

Toasted Farrotto

farro risotto, asparagus, English peas, fava beans
pea tendrils, cashew cream 8

Ahi Tuna Tonnato

tuna aioli, castelvetro olive vinaigrette 8

Smoked Venison Kielbasa

pickled cabbage, mustard seed caviar, tostones 7

Lemongrass Beef Meatballs

farro, ginger, scallions, yuzu aioli 6

Griddled Provoletta

grilled aged provolone
seasonal selections from Union Station Farmer's Market 7

HOUSEMADE BREADS CHARCUTERIE & CHEESE

Vesta Bread Plate

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

Cheese

gorgonzola picante, humboldt fog, mt. tom,
vlaskaas, la tur **a la cart, 3 each**

House Cured Meat

salmon gravlax, salami, pepperoni piccolo,
lonza, chicken gallentine **a la cart, 3 each**

SERVED WITH:

house-made mustards, house made pickles,
candied walnuts, black pepper truffle honey