



Happy Hour

BITES

3pm-5pm

DRAFTS \$5

BBQ Chicken Flatbread | 12

Bacon | Red Onion | BBQ Sauce | Mozzarella

Clam Chowder | 11

Guacamole & Chips | 9

Guacamole | Salsa | Tortilla Chips

Chicken Tortilla Soup | 9

Tortilla Strips | Avocado | Cheese

Chicken Cesar Salad | 12

Romaine | Local Parmesan | Croutons

Garlic Confit Hummus | 11

Cucumber | Red Onion | Feta

Cherry Tomato | Olive Oil

Olive Oil | Kalamata Olives | Za'atar | Pita

Fish Tacos | 13

Cabbage | Pico de Gallo

Mixed Cheese | Chipotle Crema

Wagyu Burger | 17

White Cheddar | Caramelized Onion

Tomato | Butter Lettuce | Garlic Aioli

Home Made Potato Chips

Coors Light

American-Style Lager 4.2%

Pacifico

Pilsner-Style Lager 4.4%

Salty Crew

Coronado Brewing | Blonde Ale 4.7%

Nitro Cali Creamin

Mother Earth | Vanilla Cream Ale 5.0%

Ale Smith .394

San Diego Style Pale Ale 6.0%

MANGO STRAWBERRY

ASHLAND | HARD SELTZER 5.0%

COCKTAILS \$9

Bentley Cocktail

Apple Brandy | Dubonet | Orange Bitters

Mai Tai

Plantation Rum | Dry Caracao

Lime | Orgeat

Painkiller

Plantation O.F.T.D. & 3-Star Blend

House Made Coconut Cream

WINE \$9

Hess, Chardonnay

Oyster Bay, Sauvignon Blanc

J. Lohr, Cabernet

Destinata, Syrah

J. Lohr, Pinot Noir

Bogle, Merlot

A 5% surcharge will be added to all Guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated Team Members.