

BEVERAGES

WINES BY THE GLASS

LA MARCA PROSECCO <i>Veneto, IT</i>	12	SAUVIGNON BLANC, HONIG <i>2016 Nappa Valley, CA</i>	14
LOUIS ROEDERER 'BRUT PREMIER' <i>Champagne, FR</i>	22	CHARDONNAY, MEERLUST ESTATES <i>2016 Stellenbosch, SA</i>	14
PINOT NOIR, MAISON REGNARD <i>2015 Burgundy, FR</i>	12	PINOT GRIGIO, BARONE FINI <i>2016 Trentino, IT</i>	13
MERLOT/CABERNET FRANC, MACARI <i>2013 North Fork, NY</i>	15	MALBEC, ARCHAVAL FERRER <i>Mendoza, AR</i>	15
CABERNET SAUVIGNON, CARPE DIEM <i>2013 Nappa Valley, CA</i>	16	WÖLFFER ESTATE DRY CIDER <i>South Fork, NY</i>	9
		BY.OTT ROSÉ <i>2016 Provence, FR</i>	16

COCKTAILS \$15

BLOODY MARY
titos | special secret mix

AMPHRITE
vodka | hibiscus | apple cider | lemon

SIREN
gin | lillet | aperol

POSEIDON
dark rum | ginger | blackberry | lemon

NEPTUNE
tequila | honey | lime

PONTUS
whiskey | cinnamon | orange

MOCKTAIL
bartender's choice

7



BAR BITES

- CHIPS & GUACAMOLE *gf* | 11
'nuff said
- SPICY TAMARIND
CHICKEN WINGS 14
crispy yucca | cilantro ranch
- MELON AVOCADO
TUNA TARTAR 16
*tuna | avocado | ginger | scallions | soy |
rice paper crisp | cantaloupe*
- CRUDITE WITH
ARTICHOKE DIP 15
*celery | baby carrots | radish |
cucumber | blue corn tortilla chips*
- MYC FLATBREAD *v* | 15
*roasted garlic | caramelized onion |
buffalo mozzarella | roasted tomato |
micro basil | balsamic pearls*
- CALIFORNIA FLATBREAD 16
*grilled chicken | BBQ sauce | bacon |
cotija cheese | pico de gallo | avocado |
cilantro | ranch*
- TUSCAN FLATBREAD 17
*roasted garlic | prosciutto | fig | goat
cheese | arugula | balsamic pearls*
- CHEESE & MARINARA
FLATBREAD 10
mozzarella cheese | marinara sauce
*Add \$2 per topping: bacon, pepperoni,
meatballs, roasted tomato, peppers,
spinach, cremini mushroom*

HAPPY HOUR MENU
4PM-7PM DAILY | ALL BAR BITES ARE \$10
\$3 beer | \$8 wines | \$10 house specials

gf - gluten free | v - vegetarian | vg - vegan

