



## THE BLU HOUR

(Tues - Sat 3pm - 5pm)

---

### BITES

Oysters\*

(3.5 each)

grilled - mojo d'ajo (garlic-lime butter)

raw - granita

Grilled Brie 13

pear-ginger compote, sourdough

Garlic Fries + Truffle Aioli 9

Devils On Horseback 8

4 bacon wrapped green chili cream cheese stuffed dates  
with serrano honey

Chestnut Honey + Thyme Baby Back Ribs 11

spicy cabbage, jalapeno

### COCKTAILS

Cocktail of the Day 10

Classics 10

Martini, Manhattan, Margarita, Old Fashioned

Liquor and a Mixer 8

bourbon, rye, tequila, gin, vodka, mezcal or rum

+

coke, tonic, ginger beer, club soda or juice

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\* These items may be served raw or undercooked or may contain raw or undercooked ingredients.

A 4% surcharge will be added to fairly compensate our dedicated kitchen team.



## THE BLU HOUR

(Tues - Sat 3pm - 5pm)

---

### WINE

*by the glass \$7*

White- Domaine des Forges • Sauvignon Blanc  
Loire Valley, France

Rose- Moulin de Gassac • Rose  
Languedoc-Roussillon, France

Red- De Conciliis 'Bacioilcielo' • Aglianico/Primitivo  
Campania, Italy

Bubbles- Bisol - Jeio • Brut Prosecco  
Veneto, Italy

Sparkling Rose- François Montand • Brut Rose  
Jura, France

*by the bottle \$28*

#### White

Fat Bastard • Grenache Blanc/Sauvignon Blanc • France  
Domaine des Forges • Sauvignon Blanc • France  
Parducci • Chardonnay • California

#### Rose

Arca Nova • Vinho Verde, Portugal  
Moulin de Gassac • Languedoc-Roussillon, France

#### Red

Simple Life • Pinot Noir • California  
Caruso & Minini • Perricone • Sicily  
De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy  
Mas des Volques • Cinsault/Syrah/Grenache • France

### BEER/CIDER 4

Pilsner (tap)- Wiseacre 'Tiny Bomb'  
IPA- Snake River Hazy IPA  
Cider- Original Sin 'Blackberry'