



Happy Hour Monday – Thursday 4pm-6pm at the **C**

Small Bites \$8

Pork Sliders *Niman Ranch Smoked Pork Shoulder, Slaw, Hawaiian Roll*

Arancini *Saffron Risotto, Chorizo Bilbao, Romesco*

Sonoma Duck Croquettes *Whole Grain Mustard*

Calamari *Green Beans, Lemons, Shaved Parmesan, Chipotle Aioli*

Herb Garlic Fries \$4

Spirit \$8

New Amsterdam Vodka Cocktails

Draft \$6

Alvarado Street, Mai Tai P.A, **Tropical IPA**, Monterey
Dust Bowl Brewery, Taco Truck, **Pilsner**, Turlock
North Coast, Scrimshaw, **Pilsner**, Fort Bragg
Sierra Nevada, Hazy Little Thing, **Hazy IPA**, Chico
Lagunitas, Little Sumpin, Sumpin **IPA**, Petaluma
Cali Craft, Oak Town Brown, **Brown Ale**, Walnut Creek
Rotating Tap

Featured Craft Beer \$6

Mikkeller, Staff Magician, **American Pale Ale**, Ca **16oz**
Mikkeller, Windy Hill, **New England Style IPA**, Ca **16oz**
Alvarado Street, Give Thanks, **Double IPA**, Ca **16oz**
Discretion Brewing, Favorite Mug, **American Porter**, Ca **16oz**
Urban Roots Brewing, Like Riding a Bike, **IPA**, Ca **16oz**

Wine by the Glass from the Barrel \$7

Toad Hollow, **Chardonnay**, Mendocino, '19
Robert Hall, **Sauvignon Blanc**, Paso Robles, '19
J. Lohr, **Pinot Noir**, Monterey County, '21
El Rede, **Malbec**, Mendoza, Argentina, '19
Spellbound, **Petite Sirah**, California, '19
Baumgartner, **Gruner Veltliner**, Austria '19