



Monday–Friday | 3–5:30pm

WINE

International Selections, Available by the Glass 8.00

PROSECCO • *Veneto, Italy*

ABRILLANTE • *Rueda, Spain*

TEMPRANILLO • *Rioja, Spain*

SUPER TUSCAN • *Tuscany, Italy*

SHIRAZ • *Barossa Valley, Australia*

SANGRIA FLIGHT

Strawberry Fields, Papa Don't Peach,
Raspberry Beret, Rum In Da Coconut 17.00

COCKTAILS

8.00

HERE FOR THE HOLIDAYS

Available through January 5th

CRANBERRY APEROL SPRITZ

Red Sangria, Spiced Cranberry Syrup,
Aperol, Prosecco

WINTER WHITE COOLER

Grand Marnier, Winter White, Spiced Cranberries

BEE'S KNEES HIGHBALL

Beefeaters Gin, Honey Syrup, Lemon Juice, Soda

NIGHTJAR OLD FASHIONED

Jim Beam Bourbon, Nightjar, Bitters

COSMOPOLITAN

New Amsterdam Vodka, Triple Sec, Sour, Cranberry Juice

BLOOD ORANGE PINEAPPLE MARGARITA

Sauza Silver Tequila, Triple Sec, Lime Juice,
Blood Orange Pineapple Bubbly Sangria



Wine O'Clock

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APPETIZERS

FOUR CHEESE TRUFFLE ARANCINI

Lemon-Basil Aioli, Parmesan 10.00

CRISPY BARBACOA QUESADILLA

Ancho Braised Short Rib, Caramelized Cheese Crust,
Cilantro-Lime Crema, Cotija Cheese, Ancho Salsa 12.00

SHAVED PRIME SLIDERS*

Crispy Onions, Horseradish,
Caramelized Onion Ranch, Au Jus 12.00

SMOKED SALMON SPREAD

Whipped Cream Cheese, Dill,
Lemon, Cucumber, Toasted Crostini 10.00

COOPER'S HAWK SMASHED SLIDERS*

King's Hawaiian Pretzel Bun, Crispy Cheese Crust,
Applewood Smoked Bacon, Caramelized Onion Dip,
Shaved Pickle 12.00

CRISPY TEMPURA SHRIMP

Asian Slaw, Sesame Chili Crunch Aioli 10.00

 **VEGETARIAN**  **GF MENU UPON REQUEST**

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.