

BAR MENU

SUNSET ON SUNSET

HAPPY HOUR

Mon-Fri, 3:00-6:00 pm, Sat, 4:00-6:00pm

-7-

Wine

Glass of house Red, White, & Rose

Seasonal Cocktails

Berry Fresh, Dutchess, Queen Kapiolani

Well Drinks

-5-

Beer

Peroni & Stone IPA in a can

SNACKS

Jumbo Classic Shrimp Cocktail

cocktail sauce 24

2 Wagyu Beef Sliders

bacon, avocado, cheddar 15

Hand Cut Fries

aioli, ketchup 6

Tater Tots

truffle parmesan, aioli, ketchup 9

Steak Frites

12oz flat iron, chimichuri sauce, fries 29

Charcuterie & Cheese

crostini, fruits, pickled mustard 18

Hass Avocado Toast (v)

cilantro, radish, lemon, maldon salt 12

Fresh Lump Crab Toast

lemon aioli, fennel, carrot, cucumber 21

Chicken Liver Toast

chicken liver pate, sage, 14

Wagyu Tartare

wagyu beef, caper, egg, mustard 16

COCKTAILS

-15-

HOUSE

The Babe

vodka, lychee, st-germaine, lemon, lavender bitters

The Titan

bourbon, rye, punt e mes, amaro nonino, forbidden bitters

Secret Garden

gin, matcha green tea, rosemary, arugula, chateau aloe, lime, tonic

Crowd Pleaser

mezcal, pineapple, pacific coast mint, ancho reyes verde, lime

Last Call

kin white whiskey, blueberry, pomegranate, yellow chartreuse, creme de violette, lemon

Hang Loose

tequila, passionfruit, habanero tincture, aperol, lime, chili rim

Spring Thyme

mezcal, yellow chartreuse, ancho reyes, thyme syrup, lime, black salt rim

SPRING

Berry Fresh

ciantrio infused gin, velvet falernum, strawberry puree, lemon juice

Dutchess

gin, lime juice, velvet falernum, egg white, simple syrup

Queen Kapiolani

rum, creme de violette, lemon, simple syrup, club soda, prosecco

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

WINE BY THE GLASS

CHAMPAGNE

Laurent-Perrier, Champagne
Champagne, France, NV 18

Moët & Chandon, Brut
Champagne, France, NV 22

SPARKLING

Villa Sandi “Il Fresco”, Prosecco Brut
Vento, Italy, NV 12

Gérard Bertrand, Crémant De Limoux,
Brut Rosé
France, 2015 12

WHITE

Giocato, Pinot Grigio
Primorska, Slovenia, 2014 12

Star Lane, Sauvignon Blanc
Santa Barbara, California, 2016 14

La Silicieuse, Sancerre
France, 2016 17

Cuvaison, Chardonnay
Napa Valley, CA, 2015 18

SAKE

Dewazakura OKA, Ginjo (3 oz pour) 14

ROSE

Quinn
Provencal, France, 2016 15

RED

Cambria, Syrah
Santa Maria Valley, California, 2014 15

Tinto Negro, Malbec
Mendoza, Argentina, 2014 16

Argyle Reserve, Pinot Noir
Willamette, OR, 2014 17

Quilt, Cabernet Sauvignon
Napa Valley, California, 2015 18

BEER

Saint Archer, IPA
Draft, 7.0%, San Diego, California 8

Asahi, Super Dry
Draft, 5.0%, Osaka, Japan. 8

Cabotella, Blond Ale
Bottle, 5.5%, Los Cabos, Mexico 8

Bourbon Barrel Aged Arrogant Bastard
Bottle, 8.1%, San Diego, California 9

Duvel, Golden Ale
Bottle, 8.5%, Breendonk, Belgium 9

Peroni
Draft, 5.1%, Rome, Italy 8

Allagash, White Ale
Bottle, 5.1%, Portland, Maine 9

Maui Brewing Coconut Porter
Can, 6.0%, Maui, Hawaii 8

Erdinger (N/A Beer)
Bottle, 0.5%, Erding, Germany 7