

AQUA

LOUNGE

WINE BY THE GLASS

SPARKLING

La Marca , Prosecco	Italy	12
JCB 21 , Sparkling	Burgundy	13
Domaine Chandon , Rosé	California	13
Taittinger , Brut La Francaise	Champagne	23
Veuve Clicquot Yellow Label , Brut	Reims	28

WHITE

Bianchi , Pinot Grigio	Santa Barbara	12
Mer Soleil , Chardonnay	Santa Barbara	12
Whispering Angel , Rosé	France	13
Kim Crawford , Sauvignon Blanc	Marlborough	16
Sonoma-Cutrer, Russian River Ranches , Chardonnay	Sonoma	17
Rombauer* , Chardonnay	Napa	23

RED

Raymond Sommelier Collection , Cabernet	Lake County	13
Kaiken , Malbec	Argentina	13
Smoke Tree , Pinot Noir	Sonoma	14
Daou , Cabernet Sauvignon	Paso Robles	16
Justin , Cabernet Sauvignon	Paso Robles	18
The Prisoner , Red Blend	Napa	25

CRAFT DRAFT BEER

Ace Pear Cider	9	Saint Archer White Ale	9
Allagash Saison	9	Ballast Point Sculpin IPA	10
The Bruery Mischief Belgian Ale	9	Breckenridge Vanilla Porter	10
Garage Brewing Co. Mango Hefeweizen	9	Local Rotational Tap	10
Left Coast Del Mar Lager	9	Pizza Port Amber Ale	10
Modern Times Orderville IPA	9	Stone Brewing Rotational Tap	10

*Excluded from happy hour promotion

LIBATIONS

SOUTH SIDE Absolut Elyx, Blue Curacao, Lime Juice, Cucumber, Mint, Lavender Syrup	14	SUMMER BODY Casamigos Reposado Tequila, Agave Nectar, Cointreau Liqueur, Lime Juice	14
AQUA OLD FASHIONED Sazerac Rye, Cane Sugar, Fee Brothers Peach Bitters	14	UP ALL NIGHT Grey Goose Vanilla, Borghetti Espresso Liqueur, Branca Menta, Cream	14
DUTCH MULE Ketel One Vodka, Lime Juice, Fee Brothers Orange Bitters, Q Ginger Beer	14	GIRL'S NIGHT OUT Ketel One Botanicals Peach & Orange Blossom Vodka, Cointreau, Cane Sugar, Lemon, Fee Brothers Orange Bitters, Chandon Rosé	14
COCO MADEMOISELLE Nolet's Silver Gin, Lime Juice, Raspberries, Cane Sugar	14	WALL FLOWER Botanist Gin, Egg White, Housemade Pomegranate Syrup, Lemon Juice	14
SUNSHINE STATE Tito's Vodka, St. George Raspberry Liqueur, Cane Sugar, Lime Juice, Lemon Juice, Housemade Pomegranate Syrup	14	HERE COMES THE SUN Kikori Japanese Whiskey, Lemon Juice, Honey Syrup, Peach Bitters	14

BITES & SHAREABLES

CHARRED SHISHITO PEPPERS Furikake Aioli	9	FRIED BURRATA Spicy Marinara Sauce, Ciabatta Crostoni, Basil	15
CAULIFLOWER HUMMUS Farmers Market Vegetables <i>Add pita +4</i>	16	AHI TUNA WONTON SALAD Asian Slaw of Carrots, Red Pepper, Greens with Wasabi Aioli, Sesame Ginger Dressing	16
TOMATO & MOZZARELLA THIN-CRUST PIZZA Red Onions, Basil	14	PRAWN COCKTAIL* Pickled Relish, Cocktail Sauce, Basil Oil	17
ULTIMATE GRILLED CHEESE Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>	15	OYSTER ON THE HALF SHELL* Classic Mignonette	17
WARM ARTICHOKE & PARMESAN DIP Tortilla Chips	15	LOCAL ARTISAN CHEESE & CHARCUTERIE* Stone Mustard, Fresh Honeycomb, Parmesan Lavash	(3) 19 (5) 25

**Excluded from happy hour promotion*

AFTER-HOURS MENU

Fridays & Saturdays | 10 p.m. – midnight

CHARRED SHISHITO PEPPERS Furikake Aioli	9	ULTIMATE GRILLED CHEESE Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>	15
CAULIFLOWER HUMMUS Farmers Market Vegetables <i>Add pita +4</i>	16	WARM ARTICHOKE & PARMESAN DIP Tortilla Chips	15
TOMATO & MOZZARELLA THIN-CRUST PIZZA Red Onions, Basil	14	THE CLASSIC BURGER L.T.O., Cheese, 1000 Island, Fries	16

Large parties of 8 or more are subject to an 18% gratuity.