

FIRESIDE | OAK GRILL

LIVE ACOUSTIC MUSIC | 6 - 9 PM MONDAY TO SATURDAY | 5 - 8 PM SUNDAY

WINE BY THE GLASS

SPARKLING

Domaine Chandon, Rosé	California	13
Roederer, Brut	Anderson Valley	16
Chandon "Étoile," Brut	California	18
Taittinger, Brut La Francaise	Champagne	23
Veuve Clicquot*, Rosé	Reims	38

WHITE

Bianchi, Pinot Grigio	Santa Barbara	13
Landmark "Overlook," Chardonnay	Sonoma	13
Orogeny, Chardonnay	Russian River	14
Sonoma-Cutrer, Russian River Ranches, Chardonnay	Sonoma	17
Rombauer*, Chardonnay	Napa	23

RED

Martin Ray, Pinot Noir	Russian River	13
Daou, Cabernet Sauvignon	Paso Robles	16
Justin, Cabernet Sauvignon	Paso Robles	18
Emeritus "Hallberg Ranch," Pinot Noir	Russian River	20
The Prisoner, Red Blend	Napa	25
Duckhorn Vineyards*, Cabernet Sauvignon	Napa	27

CRAFT DRAFT BEER

Ace Pear Cider	9	Left Coast Del Mar Lager	9
Ballast Point Grunion Pale Ale	9	Saint Archer White Ale	9
Boulevard Brewing Tank 7 Farmhouse Ale	9	Ballast Point Sculpin IPA	10
The Bruery Mischief Belgian Ale	9		

*Excluded from happy hour promotion

LIBATIONS

PRESBYTERIAN	14	THE BOSS	14
Russell's Reserve Rye Whiskey, Lime Juice, Liquid Alchemist Ginger, Fever Tree Soda		Ketel One Citron, Lime Juice, Simple Syrup, Blackberries	
BIDI-BIDI BOM-BOM	14	THE BOY GEORGE	14
Espolon Tequila Blanco, Lime Juice, Agave, Liquid Alchemist Ginger, Mezcal Smoke		Ketel One Citron, Cointreau, Simple Syrup, Lime Juice	
JAMES DEAN	14	DIOR	14
Knob Creek Rye Whiskey, Walnut Bitters, Disaronno, Orange Twist		Plymouth Gin, Lime Juice, Simple Syrup, Mint	
CANDLE IN THE WIND	14	AMELIA	14
Absolut Lime Vodka, Liquid Alchemist Ginger, Lime Juice, Clover Honey		Chopin Vodka, St. Germain, Lemon Juice, Blackberries, Mint	
KENTUCKY TRAILS	14	PINK FLAMINGO	14
Maker's Mark Bourbon, Lemon Juice, Liquid Alchemist Orgeat, Angostura Bitters		Don Julio Tequila, Watermelon Juice, Lime Juice, Agave	

BITES & SHAREABLES

CHARRED SHISHITO PEPPERS	9	FRIED BURRATA	15
Furikake Aioli		Spicy Marinara Sauce, Ciabatta Crostinis, Basil	
HUMMUS & PITA	10	AHI TUNA WONTON SALAD	16
Olive Oil, Smoked Paprika		Asian Slaw of Carrots, Red Peppers, Greens with Wasabi Aioli, Sesame Ginger Dressing	
TOMATO & MOZZARELLA THIN-CRUST PIZZA	14	PRAWN COCKTAIL*	17
Red Onions, Basil		Pickled Relish, Cocktail Sauce, Basil Oil	
ULTIMATE GRILLED CHEESE	15	OYSTER ON THE HALF SHELL*	17
Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>		Classic Mignonette	
WARM ARTICHOKE & PARMESAN DIP	15	LOCAL ARTISAN (3) 19 (5) 25 CHEESE & CHARCUTERIE*	
Tortilla Chips		Stone Mustard, Fresh Honeycomb, Parmesan Lavash	

**Excluded from happy hour promotion*

AFTER-HOURS MENU

Fridays & Saturdays | 10 p.m. – midnight

BUFFALO CAULIFLOWER BITES	13	HOT TODDY TOTS	14
Feta Cheese, Creamy Jalapeño Ranch, Scallions		Braised Short Ribs, Shredded Cheese, Bacon Bits, Sour Cream, Chives, Hot Sauce	
CIDER-BRAISED BEEF TACO	14	THE CLASSIC BURGER	16
Pickled Onion Slaw, Sliced Radishes, Queso Fresco, Savory Chipotle Aioli		L.T.O., Cheese, 1000 Island, Fries	