

OUR MENU

Happy Hour

Brunch

Dinner Menu

Signature Cocktails

Wine

Tuesday through Friday from 4:00 - 5:30 PM.

DRINKS

Red, White, or Sparkling
Rotating sommelier selections

House Mojito \$9.00
Choose from 3 flavors: Blood Orange, Pineapple, or
Proper (Traditional)

House Margarita \$9.00

House Cosmopolitan \$9.00

Sweetwater Blue (Draft) \$7.00
A unique light bodied wheat ale enhanced with a hint
of fresh blueberries! The taste is extremely subtle and
finishes extra clean.

FOOD

Mini Board \$17.00
Chef's selection of meat and cheeses.

Buffalo Cauliflower \$10.00
Tempura cauliflower, buffalo, and ranch. We serve
this lightly dressed so it stays crispy, but we are happy
to provide more if desired.

Marinated Olives \$10.00
5-blend Greek olives, rosemary, and orange.

Ahi Nachos \$13.00
Citrus-cured tuna, sweet soy, cucumber, and
seasoned chips.

Tacos al Pastor \$13.00
Marinated beef, corn tortilla, cilantro, onion, and
house salsa.

Bacon Cheddar Mac \$11.00
Cavatappi, apple smoked bacon, and white cheddar
bechamel | Add Patagonian Red Shrimp +\$6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions.