



SOCIAL HOUR

SPRING 2025

MONDAY-FRIDAY 3PM - 6PM
SATURDAY-SUNDAY 12PM - 9PM

BITES

Pork Belly Bao Bun | 6 each

slow braised all-natural pork belly, shallot
aioli, pickled red onions and carrots
hot house cucumber, cilantro **s**

Cauliflower Tacos (3) | 7

slaw, togarashi aioli
pepitas, cilantro **veg**

Kobi Slider | 5 each

hand-formed Kobi beef patty, avocado
tomato, 'tobacco' onions, Tillamook
BBQ pickle chips, brioche

Rigatoni | 6

CAB ground sirloin-chuck-brisket blend
ground pork, pancetta, California red
wine Pecorino Romano

Ginger Fried Rice | 7

fresh sweet corn, leeks, haricot verts
carrots, Jasmine rice, red Fresno
sunny-side-up egg, duck fat
add chicken **2** | shrimp **3**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy

*dine-in only

COCKTAILS | 10

1913 Old Fashioned
bourbon, bitters, orange essence

Classic Daiquiri
rum, lime, twist

Hope Collins
vodka, lemon, soda

Lychee Martini
lychee-infused vodka, Soho, lemon

BEER | 6

Asahi Japanese Lager
crisp, clean, dry, smooth finish

Michelob Ultra
light-bodied, low carb, clean, smooth

Athletic Non-Alcoholic
full-flavored, balanced malt and hop
character

WINE | 7

Oxford Chardonnay, Australia
well-balanced, fresh, fruity
notes of peach, citrus, vanilla

Oxford Cabernet Sauvignon, Australia
bold, rich, smooth, dark berry flavors
hints of mint, soft tannins

MOCKTAILS | 5

Lavender Lemonade
lemonade, lavender essence, soda

Pomegranate Refresher
pomegranate, lemon, mint, soda



KARENT FIGUEROA CEC, CCA - EXECUTIVE CHEF
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Christian Eggerling CEC, ACE, CDM, CFPP
Executive Director of Hospitality & Culinary Operations

