



SOCIAL HOUR

SUMMER 2025

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

BITES

Taco Trio | 12

A delicious sampler featuring one of each: Shrimp Ensenada, Chimichurri Steak, and Blackened Salmon tacos

Shrimp Ensenada Taco | 5 each

tempura battered jumbo shrimp, pico de gallo slaw, sour cream, sabrosura sauce
hand-made blue corn tortilla

Chimichurri Steak Taco | 4 each

CAB tenderloin pieces, cilantro-chimichurri, pickled red onions, serrano
hand-made corn tortilla

Blackened Salmon Taco | 4 each

fresh wild-caught Canadian salmon, red pickled cabbage, chipotle aioli
hand-made red beet corn tortilla

Cowboy Kobe Slider | 5 each

hand-formed Kobe beef patty, 'tobacco' onions, Tillamook, BBQ, brioche

Summer Flatbread | 7

Italian pinsa flatbread, strawberry jam
thinly sliced prosciutto di Parma, goat cheese, arugula, Balsamic glaze

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

*dine-in only

COCKTAILS | 10

1913 Old Fashioned

bourbon, bitters, orange essence

Little Bit Perfect

Buffalo Trace whiskey, sweet & dry vermouth, bitters

Classic Margarita

El Jimador tequila, lime, simple

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



Juan Escamilla, Chef de Cuisine
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Ricardo Gonzalez, Assistant Manager Food & Beverage
Karent Figueroa CEC, CCA - Executive Chef

