



SOCIAL HOUR

SUMMER 2026

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

BITES

Wagyu Slider | 6

Cheddar, crispy onions, remoulade

Loaded Chicken Nachos | 12

ABF chicken breast, tortilla chips, pico de gallo, scallions, cheddar, pickled jalapeno
cilantro crema **s**

Buffalo Party Wings | 15

6 chicken wings tossed in buffalo sauce
ranch dressing **s**

Hummus Flatbread | 8

Italian pinsa flatbread, hummus, zucchini
red onion, tomato, mint, yogurt
soy gel **veg, s**

Prosciutto and Provolone Flatbread | 8

Prosciutto, provolone, ricotta, arugula, kale
pesto, radish, balsamic glaze

Loaded Fries | 8

Shoe-string fries, gouda cheese, cheddar
cheese, bacon, pickles, green onions with
ranch drizzle

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

*dine-in only

COCKTAILS | 10

1913 Old Fashioned

bourbon, bitters, orange essence

Classic Margarita

El Jimador tequila, triple sec, lime, simple

Lychee Martini

vodka, lychee, lemon

La Reina

Reposado tequila, Rinomato aperitif
hibiscus, lime

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

Cactus Blossom

orange, pineapple, lime
cilantro syrup, soda

Beauregard Bubbles

blueberries, pineapple, lemon
honey, tonic water



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

