



SOCIAL HOUR

SPRING 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

Apple Blossom Dreams
Mash and Mallow whiskey, apples, lemon
Angostura bitters, hibiscus flowers

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

Pomegranate Refresher
pomegranate, lemon, mint, soda



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

