

# ..... SOCIAL HR .....

bar area only

## **FROM THE BAR HALF PRICED HOUSE COCKTAILS**

### **WELL DRINKS**

pinnacle vodka, cruzan rum, pinnacle gin,  
sauza tequila, evan williams whiskey

**\$2 OFF WINE BY THE GLASS  
\$1 OFF BOTTLED BEER**

## **FROM THE KITCHEN MARINATED PICHOLINE OLIVES**

garlic, herbs, chilies

**CAESAR SALAD**  
classic preparation

### **DRIVE THRU BURGER**

2 patties, american cheese, lettuce, tomato,  
special sauce

**MARGHERITA PIZZA**  
tomato, basil, mozzarella

**MUSHROOM PIZZA**  
leeks, fontina, parmesan, truffle oil,  
balsamic reduction

**DRUNK BREAD**  
white wine, swiss fondue, crusty bread

**CALAMARI FRITTI**  
lemon aioli, meyer lemon, crispy herbs

**TEMPURA FRIED GREEN BEANS**  
ponzu aioli

**SHRIMP SANTA LUCIA**  
chorizo, tomato-white wine broth, basil,  
crusty bread

**HANDMADE BURRATA**  
crispy eggplant, mint, tomato-chili  
marmalade

**\*BEEF CARPACCIO**  
arugula, parmesan, shiitake mushrooms,  
artichoke vinaigrette

*\*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive prop 206 fee will be applied to all food & beverage purchases.*