



## Happy Hour Menu 4pm - 6pm

### ✓ Jill's Bistro Tots

truffle aioli, Reggiano cheese \$5.95

### Ahi Tuna Tartare \$9.95

ginger, cilantro, cucumber, scallions, garlic,  
soy, wonton chips

### ✓ Roasted Garlic Hummus

Vegetable Crudit , Pita Chips \$ 8.95

### ✓ Bruschetta

French Baguette topped with tomato, fresh mozzarella,  
garlic, olive oil and basil \$7.95

### ✓ Kale Salad

apple chips, pickled red onion, pistachio  
crumble, lemon herb vinaigrette \$5.95

### Ⓞ Hickory Smoked Chicken Wing

ghost scream chili sauce \$9.95

### Pura Vida Shrimp

Pineapple, Ghost Pepper, Rum  
Coconut, Cilantro \$8.95

### West End Burger \*

beef patty, mushroom, Gruyere, Lettuce, tomato  
onion, brioche bun \$10.95

### Ⓞ Duck Tacos

cilantro chipotle slaw, pickled Bermuda onion  
ghost chili mango mojo \$9.95

### ✓ Margherita Pizza

tomato sauce, basil, fresh mozzarella \$10.95

### Hawaiian Chicken Stone Baked Flatbread

Huli-Huli marinated chicken, pickled Fresno pepper  
scallions, grilled pineapple, cilantro mint pesto \$11.95

### Pizza Bolognese

Spicy Italian Sausage, Mushrooms, Tomato Sauce,  
Mozzarella, Olives, Oregano | 11.95

### Spinach & Ham Pizza

cr me fraiche, mushrooms, hot peppers  
Gruyere cheese | 11.95

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

✓ = Vegetarian

Ⓞ = Gluten Free

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### Libations

#### Draft Beers | 5

Wibby IPL, Avery IPA, 90 Shilling, seasonal draft

#### Craft Cocktails | 7

#### The Pearl Martini on draft

Ketel One Botanicals Cucumber, Mint Vodka,  
elderflower, cucumber, lemon

#### Blood Ornage Paloma on draft

Volcan de Mi Tierra Tequila, Mescal Vago Giffard  
Pampelmousse liquor, Ancho Reyes chile liquor, lime,  
pinapple-habanero bitters

#### Blackberry Smash

Woodenville whiskey (Washington)  
blackberry, lemon

#### Negroni Friullano

Nolet's Gin, Amaro Nonino, Campari, Carpano Antica,  
Vermouth, Reagans orange bitters

### Bubbles

La Marca Prosecco, Veneto, Italy \$7

Chandon Sparkling Rose, Napa Valley CA \$11

Veuve Cliquot, Yellow Label, Reims France \$15

### Whites

St Julien House, Canyon Road Chardonnay CA \$6

Mathilde Chapoutier, Rose, Provence \$10

Cape Mentelle, Sauvignon Blanc/Semillon Margeret

River, Australia \$9

Sonoma-Cutrer 'Russian River Ranches' Sonoma

County California \$11

Van Duzer, Pinot Gris, Willamette Valley, OR \$8

Hugel, Pinot Blanc, Alsace, France \$9

Kim Crawford, Sauvignon Blanc,

Marlborough, NZ \$9

Tenuta Sant'Anna, Pinot Grigio, Friuli-Venezia

Giulia, Italy \$7

### Reds

Reds Etude, Pinot Noir, Carneros, California \$14

Il Poggione, Super Tuscan, Italy \$7

Conundrum, Blend, Napa Valley, CA \$11

St Julien House, Canyon Road, Merlot, California \$6

Terrazas, Malbec, Mendoza, Argentina \$7

Ferrari-Carano, Cabernet Sauvignon, Alexander

Valley, California \$12

Faustino, La Rioja, Tempranillo, Spain \$7

Mauritson Wines, Zinfandel, Dry Creek Valley,

Sonoma County, CA \$9