

Happy Hour Menu

4pm - 6pm

Drinks

Draft Beers \$5

Seasonal Bellini \$7

Cocktails \$7

Blackberry Smash

Tin Cup whiskey, blackberry, lemon

Dark & Stormy Day

Kraken Spiced Rum, Fresh Lime, Ginger Beer

The Pearl Martini

Hangar One, Elderflower, Cucumber
Mint, Lemon

Negroni

Breckenridge Gin, Campari, vermouth, bitters

Wines By The Glass

Bubbles

La Marca, Prosecco, Veneto, Italy \$7

Chandon, Sparkling White Rosé California \$11

Veuve Cliquot, Yellow Label, Reims, France \$15

Whites

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

Cape Mentelle, Sauvignon Blanc/Semillon, Margaret
River, Australia \$9

Sonoma-Cutrer 'Russian River Ranches', Sonoma
County, California \$11

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

Masi 'Masianco', Pinot Grigio, Friuli-Venezia Giulia,
Italy \$6

Kim Crawford, Sauvignon, Marlborough, New
Zealand \$8

Saint M, Reisling, Pfalz, Germany \$6

Domaine Schlumberger 'Les Princes Abbes', Pinot
Blanc, Alsace, France \$7

Planeta, Sicily, Italy \$9

Reds

Duckhorn 'Migration', Pinot Noir
Sonoma Coast, California \$12

Antinori, Santa Cristina, Super Tuscan, Italy \$6

Stag's Leap Cellars, 'The Investor', Blend,
Napa Valley, California \$11

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

Faustino, La Rioja, Tempranillo, Spain \$7

St Julien House, Canyon Road, Cabernet Sauvignon,
California \$6

Terrazas, Malbec, Mendoza, Argentina \$7

Ferrari-Carano, Cabernet Sauvignon, Alexander
Valley, California \$11

Mauritson Wines, Zinfandel, Dry Creek Valley,
Sonoma County, CA \$9

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AHI TUNA POKE BOWL

sticky rice, island pickles
nori, furikake | 7.95

PURA VIDA SHRIMP

pineapple, ghost pepper, rum
coconut, cilantro | 9.95

JILL'S BISTRO TOTS

truffle aioli, reggiano cheese | 5.95

THAI CURRY POPCORN

brown butter, sea salt | 3.95

ROASTED PIQUILLO HUMMUS

carrots, cucumbers, celery, pita chips | 6.95

MARINATED OLIVES

lemon, garlic, rosemary | 4.95

GRILLED ARTICHOKE

remoulade, charred lemon | 7.95

PESTO ROASTED CAULIFLOWER

½ head of cauliflower, pesto, pine nuts
Calabrian chilies | 7.95

HICKORY SMOKED CHICKEN WINGS

ghost chili sauce | 9.95

900 WALNUT SALAD

organic greens, candied walnuts, pears, grapes
hazelnut vinaigrette | 4.95

MARGHERITA PIZZA

tomato sauce, basil, fresh mozzarella | 9.95

SPINACH & HAM PIZZA

crème fraiche, mushrooms, hot peppers
Gruyère cheese | 11.95

TRIO OF SESAME STICKY BUNS

Hoisin braised pork, mirin sesame slaw | \$9.95

CITRUS MOJO SPICED RUBY RED TROUT TACOS

Pineapple salsa, red pepper cabbage slaw | 9.95

WEST END BURGER

mushrooms, Swiss | 9.95

SPAGHETTINI ALLA CHECCA

extra virgin olive oil, garlic, chili flakes, tomato | 7.95