

Happy Hour (3:30-6:30pm & 9-Close, nightly)

Appetizer Menu

\$3

Ohitashi Spinach

Steamed spinach, goma, sesame

Mixed Green Salad

Choice of dressing

Steamed Edamame

Sea salt

\$4

Smoked Salmon Spread

Sliced vegetables, endive, water crackers

Sliced Sirloin Slider*

Chipotle mayo, housemade pickles, sliced red onion

Truffle Fries

Yukon Gold potatoes, truffle oil, Parmesan cheese

Ahi Poke*

Ahi, avocado, cilantro, onion, capers, olive oil, soy sauce

\$5

Spicy Fried Calamari

Chili oil, lime-cilantro chutney

Pulled Pork Slider

Plum hoisin barbeque, caramelized cilantro onions

Brie Wedge

Sliced apple, marcona almonds, clover honey

Cajun Spiced Clams and Mussels

Tasso (Cajun spiced pork) saffron, garlic, tomato

\$6

Tempura Prawns and Asparagus

Green tea salt, tempura sauce

Tempura Roll*

Ahi, salmon, asparagus, wasabi cream cheese

California Roll*

Dungeness crab, cucumber, avocado, Tobiko

Colorado Lamb Riblettes

Spicy soy glaze, goma wakame salad

\$7

Kimchee Beef*

Spicy-hot housemade kimchee

Seared Ahi Tuna*

Wasabi, ginger, soy sauce

Crab and Artichoke Dip

Focaccia crostini

**Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.*

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Beverage Menu

\$3

Beer

Bud Light Draft
Coors Light Draft

Sangria

Red Sangria

\$4

Martini

Classic Martini
House vodka or gin

Beer

Redhook ESB

Wine

Featured Red Wine
Featured White Wine

\$5

Martini

Huckleberry Press

House Vodka, house infused huckleberry syrup,
soda water, Sierra Mist

Beer

Stella Artois

Mac & Jack's African Amber

Wine

Schwartz Brothers, Chardonnay
Schwartz Brothers, Merlot

\$6

Martini

Sparkling Mojito

Rum, mint, house infused pineapple syrup,
champagne, splash of cranberry

Wine

A to Z, Pinot Gris
Terra Blanca, Syrah

\$7

Martini

Blueberry Lemon Drop

Smirnoff blueberry, triple sec, fresh lemons

Wine

L 'Ecole, Chandler's Label, Chardonnay
Hedges Daniel's Label, Red Blend