HAPPY HOUR Bites

POMMES FRITES | $6
KOREAN SWEET POTATO STEAK FRIES | $6
GRILLED CHEESE SANDWICH | $7
TRUFFLE OIL & MUSHROOM MAC & CHEESE | $7
GRAPES TOMATO PIZZETTA | $7
SPICY ROASTED CAULIFLOWER | $7
(2) CHICKEN SALAD SLIDERS | $7
APPLE & CARAMELIZED ONION PIZZETTA | $7
(4) “KOBE” MEATBALLS PASTA | $7

CRAFT BEER

SCRIMSHAW PILSNER | $6
ANDERSON VALLEY BOONT AMBER | $6
ABITA LIGHT | $5

DRINKS

HOUSE DRINKS | $7
-vodka, tequila, rum, whiskey
TORTILLA REPUBLIC MARGARITA | $7
APEROL SPRITZER | $6
POMEGRANATE BASIL SANGRIA | $6
-sky blueberry, pomegranate puree, basil, sparkling wine
MARTINI | $9
-vodka or gin

WINE & BUBBLY

HAPPY HOUR WINE | $6
-red or white
TAITTINGER, CHAMPAGNE | $13
JCB N°69, ROSÉ CRÉMANT | $12
LOGAN, PINOT NOIR | $13
MARTIN RAY, CHARDONNAY | $10

TASTE-Y SPECIALITY COCKTAILS

ALBACORE TUNA POKE | $14
soy ginger dressing, avocado mousse, roasted poblano, mango, macadamia nuts, green onion, radish, sesame seeds, lotus root

BLT PIZZETTA | $9
applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

ROASTED BEETS | $11
radish, cucumber, roasted baby carrots, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

WILD MUSHROOM PIZZETTA | $10
flatbread pizza, wild mushroom, white truffle fondue, mozzarella, fresh thyme

CHOPPED SABROSA SALAD | $15
romaine lettuce roasted corn, tomatoes, black beans, cilantro, avocado, red onion, aged white cheddar cheese, honey jalapeno vinaigrette, crispy tortilla strips
mary's chicken breast | $7
black tiger shrimp | $7
pan roasted natural salmon | $9

“KOBE” BEEF MEATBALLS PASTA | $20
american wagyu beef, golden raisins, pine nuts, caramelized onions, white truffle cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

“KOBE” BEEF BURGER 8oz | $16
american wagyu beef, red onion jam, organic arugula, gorgonzola, roasted garlic aioli, toasted brioche bun, pommes frites or organic mixed greens
sautéed cremini mushrooms | $2
applewood bacon | $3
sub korean sweet potato steak fries | $2

GRILLED ALL NATURAL SALMON | $29
herbed rice cauliflower, sauteed purple kale, baby carrot, fennel chili agave sauce

PENNE CECCA | $14
grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano
mary’s chicken breast | $7
black tiger shrimp | $7
pan roasted natural salmon | $9

TASTE-Y SPECIALITY COCKTAILS from our atrium bar