

SOCIAL HOUR MENU

MONDAY – FRIDAY 3PM – 6PM

FOOD

CALAMARI / 10

salt and pepper crusted calamari, roasted tomato marinara, garlic aioli

CAPTAIN'S CHICKEN BITES / 10

flour-dusted chicken, habanero aioli, lime zest, black garlic, sesame oil, chicken chicharone

MILLIE'S MEATBALLS / 11

mama's meatballs, marinara, burrata, parmesan, petit basil, garlic crostini

FISH TACO / 7

grilled ono, shredded cabbage, mango pico de gallo, roasted tomatillo salsa, baja style white sauce, side of seasoned black beans

CRISPY FRIED

BRUSSELS SPROUTS / 10

brussels sprouts, marcona almonds, apple cider gastrique

BURRATA BRUCHETTA / 8

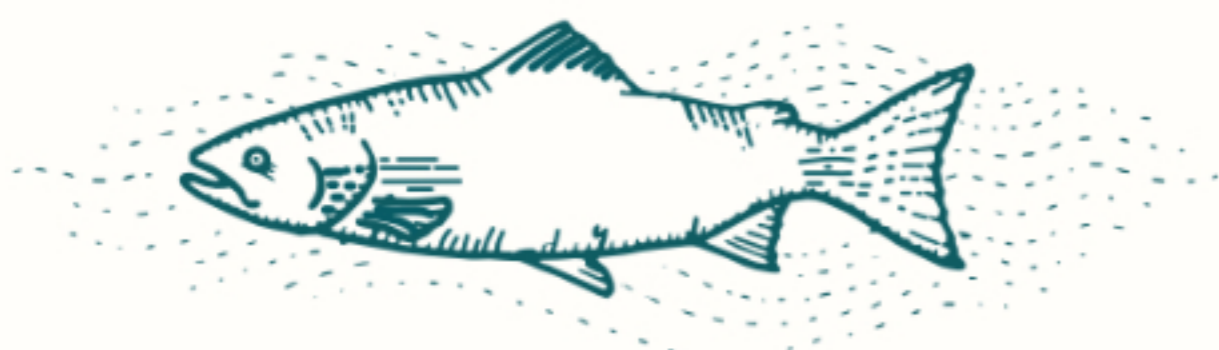
grilled crostini, burrata, tomato, balsamic reduction, olive oil, arugula

CHEF'S SLIDERS / 12

two mini chef's burgers

ONION RINGS / 8

POMMES FRIES / 6



COCKTAILS

ESPRESSO MARTINI / 11

sake vodka, espresso, simple syrup, topped w/ espresso beans

FIERO SPRITZ / 11

martini fiero, sparkling wine, fever tree soda

LEO PASCUAL BLOODY MARY / 11

sake vodka, topped with celery, olives, and bacon (AF)



DRAFT BEER

LAGUNITAS IPA / 8

Lagunitas Brewing Company, CA - 6.2%

FOUR SONS LAGER / 8

Four Sons Brewing Company, CA - 6.2%

TRUMER PILSNER / 9

Trumer Brauerei, CA - 4.8%

SEASONAL SELECT / 8

WHITE WINE

PINOT GRIGIO, "IL MASSO" / 8

Friuli, Italia

SEAGLASS CHARDONNAY, UNOAKED / 9

Santa Barbara, CA

EMMOLO SAUVIGNON BLANC / 12

Napa Valley, CA

RED WINE

BONANZA CABERNET SAUVIGNON / 10

California

CONUNDRUM RED BLEND / 9

Fairfield, CA

TAMARI MALBEC / 12

Mendoza, Argentina