

All Day Happy Hour	
\$10 COCKTAILS	\$8 SOUTH AMERICAN WINE
GOLD RUSH Woodford Reserve Bourbon, Tempus Fugit, lemon. <i>150 cal</i>	CHARDONNAY Natura (Chile)
CAIPIRINHA Silver Cachaça, fresh muddled limes, cane sugar. <i>340 cal</i>	ROSÉ Montes Cherub (Chile)
SKINNY CAIPIRINHA Silver Cachaça, fresh muddled limes, Whole Earth sweetener. <i>110 cal</i>	MALBEC Alamos (Argentina)
STRAWBERRY HIBISCUS CAIPIRINHA Silver Cachaça, house hibiscus elixir, strawberries, limes. <i>180 cal</i>	RED BLEND The Seeker (Argentina)
PASSIONATE CAIPIRINHA Silver Cachaça, passion fruit, limes. <i>370 cal</i>	
CUCUMBER MINT SMASH Tito's Vodka, muddled cucumber, fresh mint, lemon. <i>210 cal</i>	

Cocktails

PREMIUM CAIPIRINHA Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. <i>340 cal</i>	15.50	FRANCA 75 Hendrick's, St-Germain, La Marca Prosecco, lemon. <i>170 cal</i>	15
MANGO HABANERO CAIPIRINHA Silver Cachaça, limes, mango, habanero peppers. <i>330 cal</i>	15.75	CARAMELIZED PINEAPPLE OLD FASHIONED WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. <i>340 cal</i>	19
SAMBA SQUEEZE MARTINI Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. <i>190 cal</i>	17	SUPERFRUIT LEMONADE VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. <i>320 cal</i>	17.50
YELLOWBIRD Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. <i>200 cal</i>	17		

Zero Proof Cocktails

	Non-alcoholic		Non-alcoholic
CLEAN COSMO CleanCo V (Vodka), cranberry, fresh lemon. <i>110 cal</i>	9	BRAZILIAN LIMONADA <i>220 cal</i>	5.75
CLEANR SOUR CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. <i>110 cal</i>	9	GUARANÁ ANTARCTICA <i>140 cal</i>	5
CLEAN CUCUMBER MARTINI CleanCo V (Vodka), cucumber, basil, lemon twist. <i>110 cal</i>	9	PARADISE SPRITZ <i>90 cal</i>	5.50
		PINEAPPLE MINT LEMONADE <i>160 cal</i>	5

Sparkling by the Glass

	120 cal		150 cal
PROSECCO La Marca, <i>Italy</i>	12.25	PINOT NOIR Robert Mondavi Private Selection, <i>California</i>	16
BRUT ROSÉ, FRANCE Le Grand Courtâge, "Grand Cuvee", <i>187ml</i>	21	PINOT NOIR Meiomi, <i>California</i>	19.50
BRUT Chandon, <i>California</i> , <i>187ml</i>	28	MALBEC Bodega y Viñedos Catena, "Catena", <i>Vista Flores, Mendoza, Argentina</i>	16
SPARKLING ALCOHOL-REMOVED, ITALY Mionetto, <i>200ml</i>	14	MALBEC Jorjão by Fogo de Chão, "Reserva", <i>Mendoza, Argentina</i>	17.50

White by the Glass

	135 cal		
MOSCATO D'ASTI Umberto Fiore, <i>Piedmont, Italy</i>	17	CABERNET SAUVIGNON Lapostolle, "Grand Selection", <i>Valle de Colchagua, Chile</i>	15
PINOT GRIGIO Mezzacorona, <i>Delle Venezie, Trevenezie, Italy</i>	15	CABERNET SAUVIGNON J. Lohr, "Seven Oaks", <i>Paso Robles, California</i>	15.50
SAUVIGNON BLANC Lapostolle, "Grand Selection", <i>Rapel Valley, Chile</i>	15.50	CABERNET SAUVIGNON Daou, <i>Paso Robles, California</i>	19.50
CHARDONNAY Mer Soleil, "Reserve", <i>Santa Lucia Highlands, California</i>	19	CABERNET SAUVIGNON The Sonhadores by Cline Family Cellars, <i>Alexander Valley, California</i>	21
		RED BLEND Eulila by VIK, <i>Cachapoal Valley, Chile</i>	19
		RED BLEND The Prisoner Wine Company, "Unshackled", <i>California</i>	20