

Happy Hour

MON-FRI 4PM-6PM
BAR AND PATIO ONLY

Draft Beers \$5

Saint Arnold 'Summer Pils'

German Märzen Bavarian Style Amber Lager

Pilsner Urquell

Czech Pilsner-Style Pale Lager

Community Beer Co.

West Coast Style India Pale Ale

Live Oak Hefeweizen

Traditional Bavarian-style Hefeweizen Wheat Ale

Deschutes 'Black Butte'

Oregon Porter Dark Ale

512 Pecan

Texas Pecan Porter Dark Ale

Premium Well Spirits \$6

Vodka

Reyka Icelandic Vodka

Gin

Broker's London Dry

Tequila

Cimmaron Blanco

Hawaiian Rum

Kuleana Huihui

Bourbon Whiskey

Buffalo Trace

Scotch Whisky

Chivas Regal

Wines

-9 GLASS- -36 BOTTLE-

Italian Sparkling Moscato D'Asti

Ca' Bianca 2024

French Still Rosé

The Pale Rosé by Sacha Lichine 2023

New Zealand Sauvignon Blanc

Cimmaron Blanco

California Cabernet Sauvignon

The Calling Paso Robles 2022

knife

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Craft Mocktails \$8

Cherry Blossom

Luxardo Cherry Syrup-Pinapple Juice-Club Soda

Rosemary

Orange Juice-Ginger Beer-Citrus Syrup

Craft Cocktails \$10

Vermouth & Cold Foam

Black Cherry Infused Sweet Vermouth-Orange White Pepper Cold Foam

Watermelon Negroni

Gin-Watermelon Cordial-White Vermouth-Aperol-Watermelon Mint Caviar

Barrel Aged Old Fashioned

High Rye Bourbon-Pecan Porter Syrup-Orange Bitters-Black Walnut Bitters

Knife Martini

CLASSIC | LEMONDROP | ESPRESSO

Small Bites

Beef Skewers

3 Skewers Served With Cimichurri

12

Ozersky Sliders

3 Sliders, American Cheese, Red Onions

10

Avocado Fries

Chipotle Aioli

10

Oysters Rockefeller

Butte, Spinach, Parsley & Breadcrumbs

10

Cacio e Pepe

Toasted Cracked Pepper, Parmesan, Linguine

10

knife