

## HAPPY HOUR FROM THE BAR

**BEER** Tecate - 12oz can - \$2.50  
 Rainier - 16oz can - \$2.50  
 Draft Pick of the Day - \$4.50

**ROSÉ | \$6** Bodini

**SPARKLING | \$6** Faire le Fête Brut

**WHITE | \$6** Sauvignon Blanc *Lange Twins*  
 Chardonnay *Hess*

**RED | \$6** Cabernet Sauvignon *Hess*  
 Pinot Noir *A by Acacia*

**COCKTAILS | \$7** Strawberry Carpano Bianco Spritz  
*Gin, Carpano Bianco, Strawberry, Soda*

**H&L Dark and Stormy**  
*House infused Rum, Ginger Beer, Lime, Soda*

**Sac 75**  
*Gin, Blood OJ, Sparkling Wine*

**Minty Pimms**  
*Whiskey, Pimms, Lemon, Mint, Soda*

**Harvest Punch**  
*selection changes daily*

**HIGH & TIGHT | \$6** Dealer's Choice of:  
 Canned Beer and a Shot

**WELLS | \$5** Don Q Silver Rum  
 Tahoe Blue Vodka  
 Gordon's Gin  
 Evan Williams Bourbon  
 Cimarron Tequila



*Happy Hours:  
 Daily 3pm - 5pm  
 Friday & Saturday 10pm - 12am  
 \*available in the bar only*

## HAPPY HOUR FROM THE KITCHEN

\$4 **H&L FRIES**  
*garlic, garlic oil, parmesan, parsley*

\$4 **FRIED CAULIFLOWER**  
*romesco, parmesan, lemon*

\$5 **ARANCINI**  
*burnt lemon & fontina, pistachio puree*

\$6 **POLPETTE**  
*breaded & fried meatballs, tomato sauce, parmesan*

\$6 **CHICKEN CROCCANTE**  
*buffalo powder & bleu cheese*

\$6 **WHITE BEAN HUMMUS**  
*romesco, Capay evoo, flatbread*

\$12 **MARGHERITA**  
*heirloom tomatoes, fresh mozzarella, torn basil,  
 Capay olive oil*

\$12 **MARKET SALUMI**  
*hot coppa, mozzarella, olive, red onion, parmesan*

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