HAPPY HOUR

mon - fri 3 - 6 pm

grilled artichoke simple aioli *gf* 13.5

steamed mussels spicy italian sausage, melted tomato, white wine, grilled bread 16.5

crispy brussels sprouts & bacon honey truffle glaze, aleppo chile, parmesan gremolata 11

cilantro hummus jalapeño, cherry pepper relish, heirloom tomato, good olive oil, grilled pita 11.5 *add:* fresh vegetables 3

sesame chicken potstickers young ginger broth, scallion, radish, asian herbs, toasted sesame, chili threads 13.5

cold smoked salmon* chive crème fraîche, potato galette *gf* 13.5

crisp calamari mizuna greens, yuzu emulsion, toasted sesame seed 14

greek caesar salad heirloom tomato, avocado, cucumber, castelvetrano olive, red onion, crispy chickpea, creamy parmesan vinaigrette 12.5

mesquite grilled kobe cheeseburger* wild mushroom, caramelized onion, swiss cheese, aioli 15

cocktails 10

classic market margarita
tequila corazón blanco, cointreau, fresh squeezed lime

signature old fashioned
kentucky bourbon, angostura, luxy cherry, orange zest

blood orange paloma
tequila corazón, solerno, lime sour, fever tree grapefruit soda

grapefruit gin fizz
zephyr, ruby red grapefruit, charred cinnamon, fever tree mediterranean tonic

aperol spritz
vodka, aperol, fresh lemon & orange, prosecco

martinis 10

dirty
cosmo
espresso

beers 5

wines

fiori d'acacia prosecco 9
the crossings sauvignon blanc 9
edna valley chardonnay 8
giuseppe & luigi pinot grigio 7.5
the four graces pinot noir 11
daou cabernet sauvignon 9

seasonal sangria 8

black cherry, pomegranate, yuzu, lemon, brandy, red wine

gf Gluten Free / Although we offer gluten free items our kitchen is not gluten free.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

wildflower

AMERICAN CUISINE