Wines Selection by The Glass

Bubbles

Opera Prima, Brut, Spain	6.00
Korbel, Brut, California	7.00
Zonin, Prosecco, Italy	9.50

Riesling & Moscato

Seaglass Riesling, California	7.50
Ménage á Trois, Moscato	7.50

Chardonnay

Sycamore Lane, California	7.50
Bliss Vineyards, California	9.00
"R" Collection by Raymond	10.00

Sauvignon Blanc & Pinot Grigio

Sycamore Lane, Pinot Grigio	7.50
Calcu, Sauvignon Blanc	8.00
Caposaldo, Pinot Grigio, Italy	9.00

Rosé

Sycamore Lane, White Zinfandel	7.50
Calcu Rosé	7.50

Pinot Noir

Sycamore Lane, California	7.50
Albamar, Chile	8.00

Merlot / Malbec / Syrah

Sycamore Lane, Merlot	7.50
Tercos, Malbec, Argentina	8.00
Spellbound, Petite Sirah	9.00

Cabernet Sauvignon & Blends

Sycamore Lane, California	7.50
Bliss Vineyards Mendocino	8.00

Zinfandel

Bogle *"Essential Red"*, California	8.00
Bliss Vineyards, California	9.00

Afternoon between 3pm and 6pm

HAPPY HOUR

SELECTED ITEMS 6.95

MOZZARELLA STICKS *With Marinara Sauce*

CHEESE QUESADILLA *With Pico de Gallo*

BEEF TAQUITOS *With Pico de Gallo*

CHICKEN TERIYAKI SKEWERS (2)

BASKET OF ONION RINGS *With Chipotle Sauce*

HOUSE WINES 6.00

SYCAMORE LANE

Chardonnay – Pinot Grigio

White Zinfandel – Pinot Noir

Merlot – Cabernet Sauvignon

HAPPY HOUR COCKTAILS

6.00 all standard wells drinks

8.00 Martini's

HAPPY HOUR DRAFT BEER

4.25/16oz Draft

Michelob Ultra

Budweiser - Bud Light

CRAFT & IMPORTS DRAFT BEER

6.00/16oz Draft

La Quinta Brewing, Even Par IPA

La Quinta Brewing, Poolside Blonde Ale

Hangar 24, Orange Wheat

Stella Artois

3pm to 6pm

Available in the Bar & on the Patio Only

BAR BITES

BASKET OF PARMESAN GARLIC FRENCH FRIES

Fresh Garlic, Parmesan Cheese Butter 8.00

FRIED GREEN BEANS

Splash! *Bar's Chipotle Sauce 9.00*

BASKET OF FRIED POPCORN SHRIMP

Atomic Cocktail Sauce and Burnt Lemon 8.95

COCONUT SHRIMP

AJ'S Orange sweet & sour Dipping sauce 13.00

BEER BATTERED ONION RING TOWER

Chipotle Sour Cream 10.00

CRISPY COD FISH TACOS

Beer Battered Cod with Shredded Cabbage, Pico de Gallo, a ***Splash!*** *Of Chipotle Sour Cream 10.95*

SHRIMP TACOS

Breaded Popcorn Shrimp with Shredded Cabbage, Pico de Gallo, a ***Splash!*** *of Chipotle Sour Cream 10.95*

3 GRILLED LAMB LOLLIPOPS

Marinated in Fresh Herbs with E.V.O.O Grilled and finished with an Argentinian Chimichurri sauce 16.95

Served Medium Rare unless otherwise requested

BAR BITES

SAUTÉED BUTTON MUSHROOMS

Garlic, White Wine, Butter and Parsley 10.00

SHRIMP SCAMPI

Garlic, White Wine, Butter
and Fresh Parsley 17.00

AHI TUNA TARTARE

Avocado, Black & White sesame Seeds
with a Sesame Ponzu Dressing.
Tortilla Chips & Lime 17.95
Wasabi Available on Request

SHRIMP COCKTAIL

Celery, Mixed Greens, Cocktail
Sauce, Burnt Lemon 17.95

FISH AND CHIPS

Hand Dipped Cod served with Fries,
Tartar Sauce and House Made
Horseradish Cole Slaw

2 PIECES 14.95
3 PIECES 17.95

20% Gratuity may be applied to parties of 6 or more
and or a request for separate checks.

A 5.00 charge will be added to all entrée split plate/share plate requests.