

LAST CALL IS AT 7:00 PM.

HAPPY HOUR MENU

WEDNESDAY-FRIDAY 4:00-7:00 PM

HOUSE MADE PIZZAS 9.99

MARGHERITA | MOZZARELLA, TOMATO & BASIL

SALSA VERDE | BLACK OLIVE | CAPERS | KALE

PANCETTA | LEEKS, BACON, FONTINA & SCALLION

SHORT RIB | CARAMELIZED ONION | GRUYERE | HORSERADISH CREMA

LAMB SAUSAGE | CONFIT TOMATO | RAPINI | PECORINO | ASIAGO

ALLA CARBONARA | POTATOES, GUANCIALE, BLACK PEPPER, PERCORINO & EGG

TO SHARE

FISH TACOS | CABBAGE SLAW, PICO DE GALLO & CREMA 6.32

PICKLED GARDEN VEGETABLES POT | LOCAL VEGETABLES WITH PICKLING SPICES 4.52

ARANCINI | FONTINA, BLACK PEPPER & CRUSHED TOMATO 9.77

CHEESE PLATE | ASSORTED CHEESES, PICKLES, MUSTARD & CROSTINIS 8.77

PLANCHA SEARED BABY BEETS | RICOTTA SALATA, HAZELNUTS, HERB OIL & SEA SALT 8

FRITTO MISTO | SHRIMP, SEASONAL VEGETABLES, LEMON & HERB EMULSION 7.77

FARMER'S MEATBALLS | CRUSHED TOMATO, PERCORINO & BASIL 7.77

BRICK OVEN ROASTED MUSSELS | LINGUICA, PRESERVED LEMON, CHARDONNAY,

HEIRLOOM TOMATO & PARSLEY 9.64

GRASS FED BURGER | AGED WHITE CHEDDAR, BIBB LETTUCE, AIOLI,

BALSAMIC ONIONS, & FRIES 14.39

DRINK SPECIALS

ANGELINE CHARDONNAY 5

KAIKEN CABERNET 5

IRON FIST RENEGADE BLONDE 5

LOVE ON THE ROCKS (WELL DRINKS) 5

DAILY DRINK SPECIAL 10



DRINKS

FARMER
SIGNATURE
COCKTAILS

MULES

OPALESCENT \$11
VODKA | LIME | BASIL

SASSY SANGRITA \$11
TEQUILA | COINTREAU NOIR |
HOUSE-MADE "SANGRITA"

GOLD RUSH \$11
BOURBON | HONEY | LEMON

SEASIDE COOLER \$11
GIN | ST. GERMAIN | CUCUMBER | LIME | BASIL

RED SUN RISING \$12
TOKI JAPANESE WHISKY | GINGER |
MALAHAT SPICED RUM

MALARKEY \$12
VODKA | JALEPENO | STRAWBERRY | LIME | FEVERTREE

MEXICAN \$12
PINEAPPLE-VANILLA INFUSED TEQUILA | LIME |
FEVERTREE

KENTUCKY \$12
BOURBON | LIME | FEVERTREE

ASIAN PEAR-SUASION \$12
SAKE | PEAR | LEMON | FEVERTREE

WITH WINGS \$15
VODKA | RED BULL | LIME | FEVERTREE

CRAFT
BEER

DRAFT
BEER

ALESMITH IPA 6
7.25% ABV

ALESMITH NUT BROWN ALE 7.36
5.4% ABV

HOFBRAU MUNCHEN HEFE 7.36
5.4% ABV

MODERN TIMES BLACK HOUSE COFFEE
STOUT 7
5.8% ABV

IRON FIST RENEGADE BLONDE
7.36
5.2 % ABV

FALL BREWING GREEN HAT IPA
9.55
6.8% ABV

MAUI BIKINI BLONDE LAGER 6
5.1% ABV

MAMA'S LITTLE YELLA PILS 7.36
5.3% ABV

BIG BEAR BLACK STOUT 7.45
8.10% ABV

BOOCHCRAFT 10
7.0% ABV

STRAND BREWING BEACH
HOUSE 8.52
5.1% ABV

THORN ST. RELAY IPA 9.55
7.20% ABV

DOC'S HARD CIDER 8



BUY THE GLASS

n/v	Codornui Cava, Spain	<u>7.30</u>	<u>28</u>
2013	Geisen, Reisling New Zealand	<u>8.32</u>	<u>32</u>
2014	Wexelbaum, Gruner, Austria	<u>10.68</u>	<u>40</u>
2013	Salneval, Albarino, Rias Biexas	<u>8.52</u>	<u>32</u>
2014	Chateau St. Pierre, Cotes drovence Rose	<u>10.67</u>	<u>40</u>
2013	Hope and Grace, Russian River, Napa	<u>9.29</u>	<u>36</u>
2013	Rutherford Ranch, Napa	<u>14.35</u>	<u>56</u>
2012	Kaiken, Mendoza Argentina	<u>8.30</u>	<u>32</u>
2014	Banshee, Sonoma	<u>13.77</u>	<u>52</u>
2013	Rickshaw, Sonoma Pinot Nior	<u>9.29</u>	<u>36</u>
2011	E Guigal, Cotes du Rhone, France	<u>11.26</u>	<u>44</u>
2011	Alto Cinco, Garnacha, Spain	<u>9.29</u>	<u>36</u>
2012	Bin 57/57, Steel, Sonoma	<u>11.36</u>	<u>44</u>
2013	Bianchi, Oak, Santa Barabra	<u>9.29</u>	<u>36</u>

BUY THE BOTTLE

n/v	Veuve Yellow, A Reims, France Champagne	<u>110</u>
2012	Red Tail Ridge, Reisling, New York	<u>39</u>
2013	Riverlore, New Zealand Sauvignon Blanc	<u>48</u>
2014	Cakebread, Napa Sauvignon Blanc	<u>60</u>
2012	Foggy Valley, Russian River, Sonoma Chardonnay	<u>43</u>
2012	Chateau Montelena, Napa Chardonnay	<u>74</u>
2012	Illaria Malbec, Napa	<u>44</u>
2013	Altesino, Rosso, Toscana	<u>72</u>
2013	Capiaux, Russian River Pinot Nior	<u>62</u>
2012	Gundlach Bundshu, Sonoma Merlot	<u>49</u>
2012	Bridesmaid, Bordeaux Blend,,napa	<u>54</u>
2011	Baron's, Columbia Valley	<u>49</u>

ASK YOUR BARTENDER ABOUT DRINK OF THE DAY!

