

HAPPY HOUR

DAILY UNTIL 6PM

\$8 cocktails

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL

OLD-FASHIONED

BOURBON, ANGOSTURA BITTERS, ORANGE PEEL

wine & cans

HOUSE RED - \$6

HOUSE WHITE - \$6

HOUSE BUBBLES - \$6

TECATE - \$4

happy hour food

SMALL BATCH GUACAMOLE

HOUSE TORTILLA CHIPS - \$8

WOOD-ROASTED WINGS

TOGARASHI SAUCE * - \$10

WOOD-FIRED FAJITA TACOS (2 TACOS)

MARINATED & FLAME-ROASTED CHICKEN THIGH, CILANTRO, ONION, SALSA, AVO CREMA * - \$9

CHERRIES

COCKTAILS

seasonal

STARSTRUCK

VODKA, COLD BREW, HOUSE PUMPKIN SPICE COLD FOAM - \$15

INGENIO

PISCO, SAIGON CINNAMON, FRESH-SQUEEZED BLOOD ORANGE & LIME JUICE, SPARKLING GRAPEFRUIT SODA - \$14

JANDAL SOUR

STANDARD RYE, GALA APPLE, FRESH-SQUEEZED LEMON, EGG WHITE, ANGOSTURA & PEYCHAUDS BITTERS- \$15

PISTOLERO

LOS ALTOS TEQUILA, BLACKBERRY, COMBIER, FRESH-SQUEEZED LIME - \$14

BEAST OF BURDEN

SEASONAL OLD-FASHIONED OF UNCLE NEAREST RYE, APPLE, CINNAMON, AND ORANGE BITTERS - \$16

standard

OAXACAN NEGRONI

ILLEGAL MEZCAL, DOLIN ITALIAN VERMOUTH, CAMPARI - \$15

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL - \$12

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME - \$13

THYME TO FLY

VODKA, FRESH-SQUEEZED CITRUS, LAVENDER, ROSEMARY, THYME, BUBBLES - \$12

HUGO SPRITZ

ST. GERMAINE, FRESH-SQUEEZED LEMON, PROSECCO - \$13

margaritas

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER - \$12

FROZEN MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER - \$12

SPICY MARGARITA

LOS ALTOS TEQUILA, FRESH-SQUEEZED LIME, COMBIER, JALAPEÑO - \$13

MEZCAL MARGARITA

BANHEZ MEZCAL, FRESH-SQUEEZED LIME, COMBIER - \$13

add house strawberry or cherry-ginger cordial + \$2

virgins

PINEAPPLE-MINT FIZZ

FRESH-SQUEEZED PINEAPPLE & LIME JUICE, GOMME SYRUP, SODA, MINT - \$11

PROVENCAL TONIC

FEVER TREE LEMON TONIC WATER, ROSEMARY, THYME, LAVENDER - \$11

AFTERBURNER

FRESH PINEAPPLE & LIME, GINGER, CHERRY, JALAPEÑO - \$11

HOUSE CHERRY COLA

COKE, GINGER-CHERRY CORDIAL, ICE - \$11

CANS

TECATE - \$5

SOUTHERN GRIST PILSNER 16OZ - \$9

BEARDED IRIS HOMESTYLE IPA, 16OZ - \$9

BRAVAZZI ITALIAN SODA - \$7

ATHLETIC N/A BEER, ROTATING - \$7

COLA ETC.

COKE \$4

DIET COKE \$4

SPRITE \$4

TOPO CHICO \$4

RED BULL \$5

WINE

RED

SPOKEN WEST, PINOT NOIR, CA \$9

DONA FLOR, VINHO TINTO, PORTUGAL \$10

WHITE

MATTEO BRAIDOT, FRIULI PINOT GRIGIO, ITALY \$10

DONA FLOR, VINHO VERDE, PORTUGAL \$9

SPARKLING

ROTATING HOUSE BUBBLY - \$9

FOOD

SERVED UNTIL 10PM

shares & salad

WOOD-ROASTED WINGS

TOGARASHI SAUCE * - \$13

SMALL BATCH GUACAMOLE

HOUSE TORTILLA CHIPS - \$11

QUESO

PICO, HOUSE TORTILLA CHIPS - \$12

ROASTED TOMATO SALSA

HOUSE TORTILLA CHIPS - \$6

ARUGULA SALAD

ARUGULA, SPINACH, TRUFFLE VINAIGRETTE, PARMESAN - \$12

ADD WOOD-FIRED CHICKEN THIGH * - \$6

large plates

sandwiches served with sea salt crisps

CHERRIES WOOD-FIRED BURGER

AMERICAN CHEESE, TOMATO, PICKLE, ICEBERG, ONION, BLACK PEPPER AIOLI * - \$16

WOOD-FIRED FAJITA TACOS (3 TACOS)

MARINATED & FLAME-ROASTED CHICKEN, CILANTRO, ONION, SALSA, AVO CREMA * - \$14

CUBANO

PRESSED CLASSIC OF HAM, ROASTED PORK, SWISS, PICKLE, MUSTARD - \$14

GRILLED CHEESE

3 CHEESES ON TUSCAN BREAD W/ HORSERADISH CREME, ARUGULA, TRUFFLE OIL - \$13

PESTO CHICKEN PANINI

CHICKEN THIGH, MOZZARELLA, CHARRED TOMATO, AVOCADO AIOLI * - \$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.