



# HAPPY HOUR

**DAILY** | 4PM-6:30PM

**\$5** | *Select Plates*

**CARLSBAD MUSSELS**  
*kaffir lime, coriander, chili*

**BEER-BATTERED FAVA BEANS**  
*yuzu aioli*

**PATE DE CAMPAGNE**  
*house-mustard, radishes, pickles*

**CALAMARI**  
*spicy shallot & apricot, pickled peppers*

**FRIED PADRON PEPPERS**  
*maldon sea salt*

**FORAGED MUSHROOM TARTINE**  
*grilled provolone, ramps, chimichurri*

**CHARCUTERIE & CHEESE PLATE**  
*chef's choice of artisan meat & cheese*

**\$9** | *Select Cocktails*

**BARREL AGED NEGRONI**  
*nolet's silver gin, aperol, vermouth*

**LA PALOMA**  
*patron silver tequila, fresh squeezed lime & grapefruit,  
agave nectar, himalayan salt*

**DUTCH MULE**  
*nolet's silver gin, ginger beer, grapefruit*

**WARD 8**  
*barrel aged hudson bourbon, fresh squeezed lemon &  
orange, pomegranate juice*

**SPICED PEPINO**  
*don julio tequila, jalapeño, cucumber*

**"EL JEFE GRANDE" DAMIANA MARGARITA**  
*patron tequila, damiana, fresh squeezed lime*

**\$3**

*Beers on Tap*

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**STELLA ARTOIS 5.2%**

*Lager, Stella Artois Brewery, Belgium*

**CALI BELGIQUE 6.9%**

*Belgian Style IPA, Stone Brewing Co., Escondido*

**NUT BROWN 5.0%**

*English Brown Ale, Alesmith Brewing Co., Miramar*

**SCULPIN 7.0%**

*American IPA, Ballast Point Brewing Co., Scripps Ranch*

**GO TO IPA 4.5%**

*Session IPA, Stone Brewing Co., Escondido*

**BLAZING WORLD 6.8%**

*American Amber, Modern Times Beer, North Park*

**PRANQSTER 7.6%**

*Belgian Style Golden Ale, North Coast Brewing Co., Fort Bragg*

**RED BARN ALE 6.7%**

*Farmhouse Ale, The Lost Abbey, San Marcos*

**\$6**

*Wines on Tap*

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**THE GIRLS  
IN THE VINEYARD BY ART & FARM  
SAUVIGNON BLANC**

*Lake County, CA*

**TABLAS CREEK  
ROSÉ**

*"Patelin de Tablas", Paso Robles, CA*

**FRANCISCAN ESTATE  
CHARDONNAY**

*Napa, CA*

**MARTIN RAY  
PINOT NOIR**

*Russian River Valley, CA*

**TABLAS CREEK  
PAPELIN ROUGE**

*Paso Robles, CA*

**SMITH & HOOK  
CABERNET SAUVIGNON**

*Central Coast, CA*