



# HAPPY HOUR

4:00 - 5:00 DAILY

## SNACKS

## SEAFOOD

### **PARKER HOUSE ROLLS 13**

Whipped Ricotta, Black Peper-Honey  
Fennel Salt

### **BUTTER LETTUCE SALAD 19**

Hearts Of Palm, Avocado  
Grapefruit, Radish, Fines Herbes  
Red Wine Vinaigrette

### **DUCK FAT FRIES 12**

House-Made Ranch  
Pickled Ketchup

### **LIBERTY FARMS DUCK WINGS 18**

Grand Marnier, Black Pepper  
Orange Zest

### **BOMBA PIZZA 25**

Calabrian Chili, Garlic Ricotta  
Hot Honey, Arugula

### **DRY AGED BURGER 30**

Vidalia Onion, Aged Cheddar  
Marinated Tomato  
Herbed Duck Fat Fries

## COCKTAILS 13

### **HIGH NOON**

Wheatly Vodka, St. George Raspberry  
Liqueur, Yellow Chartreuse, Fever Tree  
Lemon Soda

### **WOLF HOUSE**

Evan Old Forester Rye, Licor 43  
Benedictine, Orgeat, Orange Bitters

### **OYSTERS ON THE HALF SHELL 25**

Half Dozen, Shallots, Champagne  
Mignonette

### **SMOKED TUNA DIP 15**

Crème Fraîche, Preserved Lemon  
Aioli, Wood-Fired Flatbread

### **SHRIMP COCKTAIL 18**

Gin-Spiked Cocktail Sauce, Fresh  
Horseradish, Chives

### **HAMACHI CRUDO 25**

Cucumber, Scallion, Crispy Rice  
Pearls, Truffle Vinaigrette

**SEAFOOD PLATTER (serves 2-3 ) 50**  
Oyster, Shrimp, Cocktail, Hamachi  
Sashimi, Crab Salad, Smoked Tuna Dip

## DESSERT 13

### **BASQUE COUNTRY CHEESECAKE**

Farmer's Market Strawberries  
Preserved Citrus

## BEER 8

### **MOONLIGHT BREWING CO. REALITY CZECK PILSNER**

Santa Rosa, CA 16oz

### **COOPERAGE BREWING CO. ROTATING HAZY IPA**

Santa Rosa, CA 16oz

## WINE 12

### *HOUSE WHITE & RED*

Ask your server for today's selection