

## Beer

### Draught

|                                       | ABV    |
|---------------------------------------|--------|
| Hanger 24 Betty IPA                   | 7 6.5% |
| Claremont Craft Blonde Ale Willow IPA | 7 5.1% |
| Bluemoon Belgian White                | 7 5.4% |
| Firestone Walker 805                  | 7 4.7% |
| Claremont Craft Jacaranda Rye IPA     | 7 6.7% |

### Bottled Beers



Sam Smith Oatmeal Stout  
Sam Smith Pear Cider  
Lindemans Lambic Framboise  
Foster's Lager " Oil can "

Belching Beaver Peanut Butter Stout 13  
Stone IPA 6  
Modello Especial 6  
Dos Equis Lager 5  
Corona 5  
Stella Artois 5  
Guinness Stout 6  
Bud Light , Budweiser 6  
Miller Lite 6  
Coors Banquet 5  
Coors light 6  
Angry Orchard Hard Apple Cider 5  
Michelob Ultra 6  
Shock Top Lemon Shandy 5  
Golden Road Mango Cart 5

## Wine Bottle Only

2014 Muga Rioja Reserva, Espana 45  
2011 J. Lohr Merlot, Paso Robles 23  
2016 J.Lohr Cabernet Sauvignon, Paso Robles 30  
2012 Opaque Zinfindal Paso Robles, CA 44  
2016 B Side North Coast Cabernet Sauvignon 39  
2017 Starborough Sauvignon Blanc, New Zealand 29  
2016 Greg Norman Pinot Noir , Santa Barbara 29

## Wines By The Glass

### Champagne

Mimosa  
Blood Orange,  
Mango, or Watermelon  
7.5

### White

Chardonnay  
(See server)

2017 Pinot Grigio  
152 Noble Vines  
Monterey County  
9

2014 Riesling  
Chateau Ste Michelle  
WA  
8

2017 Sauvignon Blanc  
Starborough  
New Zealand  
11

### House Wine

Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Noir

Mont Pellier  
Napa, CA  
7

### Red

2015 Pinot Noir, California  
667, Monterey, CA  
9

2016 Cabernet Sauvignon  
J Lohr Seven Oaks,  
Paso Robles  
11

2015 Cabernet Sauvignon  
Justin, Paso Robles, CA  
13

2016 Cabernet Sauvignon  
B Side , North Coast, CA  
13

### Rose

2016 515 Noble Vines  
Central Coast  
8

Happy Hour

7 Days a week

2-6pm

## Appetizer Platter

A generous portion of fried zucchini sticks, battered green beans, hot wings, mozzarella sticks, chicken strips and celery stalks for your small party. Served with side of marinara sauce and home-style ranch dressing \$20

## Irish Nachos

Battered fries, covered in melted cheddar and jack cheese then drizzled with ranch dressing atop fresh avocado slices, olives, Pico de gallo, sour cream, and chopped tri-tip beef. \$13

## Hot or Chipotle-BBQ Wings

( 5 ) chicken wings with any of our two signature sauces and a choice of house-made Bleu Cheese or Ranch dressing \$12

## Frisella's Onion Basket

Colossal onion sliced thin, battered in our seasoned flour and fried to a golden crisp \$12

## Mozzarella Sticks

Hand cut mozzarella, battered in our house seasonings, fried and served with a side of mom's marinara \$11

## Fried Zucchini Sticks

Fresh sliced zucchinis, seasoned and battered with Pecorino Romano, then deep fried and garnish with a side of our own ranch \$11

## Half & Half

Can't decide? Choose 2 of any of these 3 options: Mozzarella sticks, Fried zucchini sticks or our Battered green beans \$11

## Battered Green Beans

Fresh green beans, battered and deep fried with a side of our ranch dressing \$11

## Made-To-Order Tortilla Chips & Salsa

A huge heaping of our thin-sliced corn tortillas with fresh salsa \$8

## Sweet Potato Fries

Served with brown sugar \$7