

Beer

Draught

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

Bottled Beers

Belching Beaver Peanut Butter Stout	7
Founders Porter	6
Stone IPA	6
Modello Especial	6
Dos Equis Lager	5
Corona	5
Stella Artois	5
Guinness Stout	6
Alosta Sally Blonde Ale	7
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
2011 Riboli Family Cabernet Sauvignon, Napa, CA	45
2014 Brady Cabernet Sauvignon, Paso Robles	\$47
2012 Opaque Zinfandal Paso Robles, CA	44
2011 La Crema Pinot Noir Arroyo Seco/Monterry, CA	33
2011 Filus Melbec Argentina	24
2016 B Side North Coast Cabernet Sauvignon	39
2017 Starborough Sauvignon Blanc, New Zealand	29

Wines By The Glass

Champagne

Mimosa
Blood Orange,
Mango, or Watermelon
7.5

White

Chardonnay
Carmenet, California
10

2017 Pinot Grigio
152 Noble Vines
Monterey County
9

2014 Riesling
Chateau Ste Michelle
WA
7

2017 Sauvignon Blanc
Starborough
New Zealand
10

2012 Sparkling
New Age, Argentina
7

House Wine

Chardonnay,
Cabernet Sauvignon,
Merlot,
Pinot Noir
Mont Pellier
Napa, CA
6.5

Red

2015 Pinot Noir, California
667, Monterey, CA
9

2016 Cabernet Sauvignon
J Lohr Seven Oaks,
Paso Robles
10

2015 Cabernet Sauvignon
Justin, Paso Robles, CA
13

2012 Zinfandel
Harlow Ridge, Lodi, CA
8

Rose

2016 515 Noble Vines
Central Coast
8

Happy Hour

7 Days a week

3-6pm

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 \$18

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 \$11.50

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 \$10

Half & Half

Can't decide? Choose 2 of any of these 3 options: Mozzarella sticks, Fried zucchini sticks or our Battered green beans \$10.50

Battered Green Beans

Fresh green beans, battered and deep fried with a side of our ranch dressing \$10.50

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