



# Signature Hour

4:30-6:00 P.M. | TUESDAY-FRIDAY  
SIGNATURE BAR  
(includes foyer, mezzanine, patio)

## Wine - \$7

### CHÂTEAU FONTAINEBLEAU

Côtes de Provence Rosé  
2015 (France)

### DOMAINE SYLVAINE & ALAIN NORMAND

Chardonnay;  
Mâcon La Roche-Vineuse  
2015 (France)

### CARMINA

Prosecco; Extra Dry  
« Loggia »  
NV (Italy)

### CAPE MENTELLE

Sauvignon Blanc/Sémillon;  
Margaret River  
2016 (Australia)

### DOMAINE DE PALLUS

Cabernet Franc; Chinon  
« Messanges Rouges »  
2015 (France)

### ALTOS LAS HORMIGAS

Malbec; Mendoza  
« Clásico »  
2015 (Argentina)

## Cocktails - \$7

### VIVA LA

volcaan tequila, ancho Reyes,  
pineapple, mole bitters

### LA DAME EN ROUGE

singani, spiced hibiscus, lillet rose,  
acid phosphate, orange

### WINTER SOLSTICE

cranberry-orange syrup, gin, orange,  
ginger, sparkling rose

### PREMIERE VERRE

tequila, lillet rose, lime, mole bitters,  
orange blossom water, sparkling rosé

### WINTER IN OAXACA

mezcal, apple, cinnamon,  
whiskey barrel-aged bitters

## Beer - \$5

### BALLAST POINT SCULPIN

### HOEGARDEN

### STELLA ARTOIS



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GARLIC SHRIMP	\$ 12
crispy potatoes, grilled baguette	
SIGNATURE PETITE BURGER	\$ 9
fried egg & pickles	
CRISPY FRIED CHICKEN	\$ 8
buttermilk ranch and buffalo sauce	
TRUFFLE POTATO SKINS	\$ 7
labneh, bacon bits	
FRIED CAULIFLOWER	\$ 8
gochujang glaze	
CHARCUTERIE	\$ 15
3 pieces	
CHEESE PLATE	\$ 15
3 pieces	
CHIP 'N' DIP	\$ 15
no. 1 ahi tuna, crushed avocado, soy-wasabi "eel sauce"	

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*"Initially, the food may seem familiar,  
but the first bite will surprise with  
unexpected flavors and ingredients."*

-CHEF ANDREW WEISSMAN