

Happy Hour Food  
*Monday-Friday 3:00PM-6:00PM*

<b>Sherry &amp; Tapas</b>	<b>12</b>
4 oz. of dry sherry, marcona almonds, olives, boquerones, roasted red peppers, crostinis	
<b>Gourmet Burger and Beer</b>	<b>11</b>
La Cumbre Pilsner, house fries and choice of two of the following: swiss, cheddar, green chili, bacon	
<b>Steamed Artichoke</b>	<b>6</b>
clarified butter, raspberry vinaigrette, lemon-caper aioli	
<b>Roasted Garlic</b>	<b>5</b>
spanish goat cheese,roasted red peppers, oven roasted olives, grilled bread	
<b>Seared Ahi Tuna</b>	<b>8</b>
artichoke pesto, citrus-black olive tapenade, oven dried tomatoes, crostini	
<b>Cheese Plate</b>	<b>10</b>
assorted cheeses with garnishes	
<b>Beef Tenderloin Taquitos</b>	<b>10</b>
avocado salsa, chile de arbol-tomatillo salasa	
<b>Bagna Cauda</b>	<b>9</b>
seasonal vegetables, warm herbed olive oil, creamy anchovy dressing add prawns for \$6	

## Signature Cocktails

<b>MARTINI ELECTRICO</b>	<b>11</b>
Los Luceros Hacienda Gin, Toro Albalá Fino Eléctrico, Twist, Olives	
<b>VESPER MÍA</b>	<b>11</b>
G'Vine Nuvaision, Hangar 1 Mandarin, Prunier Pineau des Charantes, Flamed Orange	
<b>HEN FRUIT</b>	<b>11</b>
The Botonist Gin, Rose Hip Liqueur, Pomegranate-Hibiscus Syrup, Lemon Juice, Egg Whites	
<b>NUESTRA PALOMA</b>	<b>12</b>
Patron Silver Tequila, St. Germain Elderflower Liqueur, Fresh Grapefruit Juice, Agave Nectar, Floating Grapefruit Wheel	
<b>SEASONAL MOJITO</b>	<b>11</b>
10 Cane Rum, Fresh Prickly Pear Puree, Fresh Mint, Simple Syrup, Crushed Ice	
<b>ALBINO GINGER MAN</b>	<b>10</b>
Silver Coyote White Whiskey, Ginger Liqueur, Vya Dry Vermouth, Thai Bitters, Twist	
<b>PEPINO CHILACA</b>	<b>11</b>
Hangar One Chipotle Vodka, Agave Nectar, Fresh Cucumber	
<b>YBOR TEA</b>	<b>10</b>
Deep Eddy Sweet Tea Vodka, Guava Purée, Lemon Juice, Soda Water	

## Classic Cocktails

<b>Classic Margarita</b>	<b>13</b>
Tequila Revolucion Reposado, Prunier Liqueur d'Orange, Agave Nectar, Fresh Lime	
<b>Classic Martini</b>	<b>10</b>
Vodka 14 or Botanist Gin, olive or twist; amount of Vya Dry Vermouth - Wet=1oz, Classic=.5oz, Dry=.25oz, Extra Dry=none	
<b>Jack Rose</b>	<b>12</b>
Santa Fe Spirits Apple Brandy, pomegranate-hibiscus syrup, lemon juice	
<b>SIDECAR</b>	<b>12</b>
Pemartin Brandy de Jerez Solera, lemon juice, Prunier "La Lieutenance" Liqueur d'Orange, Agave Nectar, Sugared Rim, Orange Twist	
<b>SAZERAC</b>	<b>15</b>
Lion's Pride Rye Whiskey, The Bitter Truth Creole Bitter's, raw sugar cube, lemon twist	
<b>MINT JULEP</b>	<b>13</b>
Blanton's Single Barrel Bourbon, Fresh Mint, Simple Syrup	
<b>TRUE CHAMPAGNE COCKTAIL</b>	<b>21</b>
Duval-Leroy Brut, Angostura Bitters Soaked Raw Sugar Cube, Maison Surrenne "Petite Champagne" Cognac, Lemon Twist	
<b>BLOOD &amp; SAND</b>	<b>10</b>
Highland Harvest Organic Blended Single Malts, Heering Cherry Liqueur, Vya Sweet Vermouth, Fresh Orange Juice, Orange Twist	