

HAPPY HOUR

OUR BEST KEPT SECRET

3-6PM DAILY



TAPAS



- Hummus Trio 2
- Tzatziki 2
- Garlic Dip 2
- Falafel 2
- Feta Cheese 2
- Mediterranean Olives 2
- Fresh Mozzarella & Tomato 3
- Pita with Thyme & Olive Oil 3
- Sautéed Mushrooms 3
- Garlic Lemon Chicken & Pine Nuts 3
- Chipotle Chicken Pizza on greek pita 5.25
- Glazed Chicken Pizza on greek pita 5.25
- Spinach & Pesto Pizza on greek pita 5.25
- Chicken Slider 3.25
- Kafta* Slider 3.25
- Chipotle Black Bean Slider 3.25
(Not Available for To-Go Orders)

Mezze Platter 25

(Available for To-Go Orders. Vegetarian option available.)
hummus & chicken w/ pine nuts, fresh mozzarella & tomato, kafta mini pockets, baked pita chips, feta, pickles, cucumbers

*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Olives may contain pits.

HAPPY HOUR DRINKS

- Draught Beer 1 off
- Bottled Beer 1 off
- Select Wine Glasses  5
- Prosecco  6
- House Margarita 4
featuring Jose Cuervo Especial Gold
Upgrade to 1800 Reposado +2
- House Sangria Glass / Carafe 4.5 / 9
- Select Cocktails 2 off
- Wine Wednesday 1/2 price bottles all day



The art of eating healthy

LIBATIONS

COCKTAILS

Mediterranean Mule 8

Figenza Vodka, fresh lime juice, almond, Regatta Ginger Beer

Fuzzy Lemon 8

Three Olives Peach Vodka, Bols Black Raspberry Liqueur, fresh lemon juice, tropical black tea & a basil leaf

Botanist Martini 8

The Botanist Gin, Bols Elderflower Liqueur, Prosecco, fresh lemon juice, kiwi & a cucumber slice

Mango Margarita 8


Jose Cuervo Tradicional Plata Tequila, Bols Orange Liqueur, fresh lime juice, mango & a cilantro sprig

House Margarita 5

Featuring Jose Cuervo Especial Gold
Upgrade to 1800 Reposado +2




BUBBLES

Prosecco, Le Contesse, Italy (187 ml) 9 

WHITE WINES


Pinot Grigio

Alverdi, Italy 7.5 / 27 

Riesling


Trullo, Germany 9 / 33

Sauvignon Blanc

Cedar Brooke, California 7.5 / 27 

Totara, Marlborough, New Zealand 10.5 / 38

Chardonnay

Bouchon, California 7.5 / 27 

Sentall, Napa Valley 11.5 / 40

Hess Shirttail Ranches, Monterey 8 / 30

ROSE


Gerard Bertrand,

Cote des Roses, Languedoc, France 10.5 / 38

RED WINES

Pinot Noir

Julia James, Russian River, Monterey 9 / 33

Forest Ville, Sonoma 6.5 / 22 

Red Blend


Smashberry, Paso Robles 9 / 33

Malbec

Malbec Reserva,

Sur Los Andes, Mendoza, Argentina 10.5 / 38

Cabernet Sauvignon

Bouchon, Sonoma County 7.5 / 27 

Wines of Substance, Columbia Valley 9 / 33

SANGRIA

House Sangria Glass / Carafe 5.5 / 10



DRAUGHT BEERS

Barrio Tucson Blonde Pint 6

Barrio Brewing Company

Kilt Lifter Pint 6

Four Peaks Brewing Company

Lagunitas IPA Pint 6

Lagunitas Brewing Company

SanTan Rotating Handle Pint 6

SanTan Brewing Company

Ask your server about our additional draught beer selection.

BOTTLED BEERS

Angry Orchard Crisp Apple Cider (gluten-free) 5

Boston Beer Company

Blue Moon 5.5

Blue Moon Brewing Company

Bud Light 4

Anheuser-Busch

Corona 5

Anaheuc, Mexico

Michelob Ultra 4

Anheuser-Busch

Stella Artois 5

Anheuser-Busch

Ask your server about our additional bottled beer selection.



AVAILABILITY AND PRICING SUBJECT TO CHANGE.