

Happy Hour

4PM-6PM

Drinks

local drafts 2 dollars off

well cocktails 5

house cocktails one dollar off

house red and house white wine 6

Cold bar

Oysters

3 west coast oysters, raw on the half shell,
cocktail sauce and horseradish or champagne
mignonette, lemon

7

Peel & Eat Shrimp

cocktail sauce, lemon
1/2 lb 18, 1 lb 28

Antipasto

Olives

za'atar & herb lavash

14

Charcuterie

whole grain mustard, Mama Lil's peppers, za'atar &
herb lavash

18

Cheeses

date jam, pickled red onions, candied pepitas,
za'atar & herb lavash

20

Sardines in Olive Oil

pickled red onions, old bay, za'atar & herb lavash

14

Pizzas

Classic Pepperoni

pepperoni, mozzarella, marinara

14

Supreme

sausage, pepperoni, peppers, onion,
mushrooms,
black olives, marinara

15

Margherita

fresh mozzarella, tomato, basil, olive

oil

14

Wild Mushroom

fresh mozzarella, garlic, truffle oil

17

Cheese

mozzarella, marinara

12

Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey
balsamic reduction

15

parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

Food & Shareables

4PM-6PM

Classic Crab and Artichoke Dip

toasted baguette, smoked paprika

16

Buffalo Wings

mild, medium, or hot, celery, bleu cheese

10

French Onion Soup

9

Mixed Green Salad or Caesar Salad

9

add grilled chicken + 8 add pan seared salmon + 15
add grilled steak + 15

Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied walnuts,
goat cheese, honey vinaigrette

13

KOP Ranch Beef Burger*

brie, tomato-bacon jam, crispy onions, arugula, fries

20

Steak Frites

house made worcestershire, fries

22

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