

NAPA

KITCHEN AND WINE

HAPPY HOUR
Monday - Friday, 3 - 6pm

OYSTERS \$1 PER SHUCK

RAW

Local VA oysters* / cocktail / horseradish / lemon / GF DF
- Minimum order of 3

TOGARASHI BUTTER ROASTED

Local VA oysters / lemon / GF
- Minimum order of 3

FRIED**

Dusted / flash-fried / wasabi aioli / Thai chili
- Minimum order of 6

SUSHI

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy

7

CALIFORNIA

Crab meat / avocado / cucumber / DF

7

MIYAGI

Shrimp tempura** / tuna* / avocado / acevichado sauce / DF

8

PARADISE

Salmon* / cucumber / green onion / tobiko / eel sauce / cilantro / DF

7

OTHER BITES

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / VGO GFO
- substitute vegan cheese +2

6

WAGYU SMASH BURGER*

Single patty / sesame seed bun / American cheese / lettuce / pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / GFO DFO

6

EDAMAME

Smoked sea salt / VG

4

ASIAN LETTUCE WRAPS

Shrimp / chicken / rice noodles / black bean garlic sauce / DF

6

SPICY TUNA TACOS**

Sweet soy / avocado / tobiko / micro cilantro / DF

7

No substitutions | No Happy Hour to-go

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **All fried items assume cross-contamination with some or all of the following allergens: sesame, wheat, shellfish, fish.

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WINE

HOUSE WINE BY THE GLASS 5
Choice of Cabernet Sauvignon / Red Blend / Pinot Grigio /
Chardonnay / Sauvignon Blanc / Pinot Noir / Rosé

BUBBLES BY THE GLASS 5
Choice of White or Rosé

UP YOUR GAME

STAGS' LEAP NAPA VALLEY CHARDONNAY 10
Napa Valley, California / vibrant / lychee / lemongrass /
lime peel

CAYMUS-SUISUN GRAN DURIF PETITE SYRAH 10
Suisun Valley, California / notes of blueberries / earthy /
vanilla

SPECIALTY COCKTAILS

HOUSE MADE SANGRIA 5
Choice of White / Red / Blackberry

GOLD DIGGER 10
Deep Eddy Lemon vodka / Cointreau / lemon /
house-made simple

SMOKED OLD FASHIONED 10
Four Roses bourbon / bitters / Bordeaux cherry

NIGHT OWL ESPRESSO MARTINI 10
Tito's Handmade vodka / Kahlua / cold brew double
espresso / house-made simple

BEER

BOTTLED BEER 3
Choice of Bud Light / Michelob Ultra

Culinary Director - Tyler Barbaro
Executive Chef - Greg Smiley
Beverage Director - Christine O'Flanagan
Registered Dietitian - Julie Barbaro

No substitutions | No Happy Hour to-go