

# NAPA

KITCHEN AND WINE

HAPPY HOUR  
MONDAY - FRIDAY, 4PM - 6PM

## OYSTERS \$2 PER SHUCK

### FRIED\*\*

East Coast oysters / dusted / flash-fried / wasabi aioli / Thai chili  
– minimum of 6 per order

### RAW

East Coast oysters\* / mignonette granita / hot sauce / cocktail sauce / saltines / GFO DF  
– minimum of 6 per order

## SUSHI

### CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF

8

### PARADISE

Salmon\* / cucumber / green onion / masago / eel sauce / micro cilantro / sesame seeds / DF

9

### SENSEI

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

10

### MIYAGI

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

11

## OTHER BITES

### MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / VGO GFO

9

### WAGYU SMASH BURGER\*

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

9

### EDAMAME

Smoked sea salt / VG

5

### ASIAN LETTUCE WRAPS

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

8

### SPICY TUNA TACOS

Sweet soy / avocado / tobiko / micro cilantro / DF

9

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, egg, poultry, wheat, shellfish, fish.

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## WINE

**HOUSE WINE BY THE GLASS** **5 OZ 8 / 9 OZ 14**

Cabernet Sauvignon / Red Blend / Pinot Grigio / Riesling /  
Chardonnay

**BUBBLES BY THE GLASS** **5 OZ 8**

Choice of Brut / Rosé

## SPECIALTY COCKTAILS

**HOUSE-MADE SANGRIA** **8**

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 / cold brew double espresso /  
Kahlúa / house-made simple

## BEER

**BOTTLED BEER** **5**

Choice of Bud Light / Michelob Ultra / Yuengling Traditional  
Lager / Stella Artois

Operating Partner - Rich Lion  
Chef Partner - J.C. Rizzo  
Executive Chef - Melissa Markowitz  
Sommelier - Karla Tyler  
Registered Dietitian - Julie Barbaro

No substitutions | No Happy Hour to-go