

FAIRCHILDS

PUBLIC HOUSE

HAPPY HOUR

5-7PM DAILY

SHAREABLES 9

EDAMAME HUMMUS PLATE

Carrots, Celery, Bell Peppers, Cucumber, Toasted Naan

DEEP-FRIED CHEESE CURDS

Garlic Aioli

GOLDEN GATE PRETZEL

House-Made IPA Beer Cheese Fondue

POKE NACHOS*

Hawaiian Bigeye Tuna, Wonton Chips, Shishito Peppers,
Maui Onion, Green Onion, Spicy Aioli,
Avocado Crema, Sesame Seeds

MAC-N-CHEESE

Crispy Prosciutto, Three-Cheese Blend, Herb Crust

CRISPY CALAMARI*

Calamari Tubes, Shishito Peppers, Sea Asparagus,
Spicy Aioli, Black Caviar

WINES 9

J.LOHR PINOT GRIS, CALIFORNIA

Notes of ripe green apple, Meyer lemon and tart pineapple that blend with hints of florals and crisp minerality.

J.LOHR RIVERSTONE CHARDONNAY, CALIFORNIA

Enticing aromas of peach, nectarine, marmalade, yellow floral, baking spices and honey.

DAY OWL ROSÉ, CALIFORNIA

Orange rind and creme fraiche meld with strawberry to create a bright and citrus-driven pink. Melon and dried apricot splash in mid-palate and lively acidity makes this wine quite food-friendly

J. LOHR LOS OSOS MERLOT, CALIFORNIA

Aromas of black cherry and lilac integrated with a barrel signature of toasted hazelnut, dark chocolate and baking spice.

J.LOHR SEVEN OAKS CABERNET SAUVIGNON, CALIFORNIA

Layered aromas of black currant, blueberry and cherry accentuated by an authentic barrel bouquet of hazelnut, cocoa powder and dark-roasted coffee.

CRAFT BEER ON DRAFT & ASK YOUR SERVER

CRAFTED COCKTAILS 10

WHISKEY & GINGER SMASH

Whiskey, Ginger Syrup, Fresh Lemon Juice, Mint

SPANISH G&T

Gin, Tonic Water, Juniper Berries,
Lemon Wheel, Sprig of Thyme

THE VIEW

Rum, Fresh Pineapple, Simple Syrup, Mint

ENCRYPTION MARGARITA

Tequila, Cointreau, Fresh Lime Juice,
Fresh Orange Juice

THE GIGABIT

Prosecco, Rum, Cranberry Juice, Strawberry,
Sprig of Rosemary

VEGETARIAN

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*