



TABLE
of
CONTENTS

HAPPY HOUR 5-6 PM

**COCKTAILS
WINE
BEER & SELTZER
ALTERNATIVE SIPS**



PEACH MULE

Vodka, peach liqueur, lime juice, fever-tree
ginger beer

Happy HOUR

5-6 PM

Cocktails \$15

LYCHEE SPRITZER

Conciere Gin, Lychee Liqueur, Cane Syrup,
Lime Juice, Sparkling Rose

PEACH MULE

Conciere Vodka, Peach Liqueur, Lime Juice,
Fever-Tree Ginger Beer

Hyatt Exclusive Wines \$10

CANVAS CHARDONNAY

CANVAS PINOT GRIGIO

CANVAS SPARKLING BRUT

CANVAS PINOT NOIR

CANVAS CABERNET SAUVIGNON

HAPPY HOUR

5-6 PM

Beer on Tap \$8

805	<i>Blonde Ale, 4.7% ABV, Paso Robles, CA</i>
ALMANAC FLOW	<i>Pale Ale, 5.5% ABV, Alameda, CA</i>
MODELO	<i>Pilsner Style-Lager, 4.4% ABV, Mexico</i>
SIERRA NEVADA	<i>Pale Ale, 5.6% ABV, Chico, CA</i>
DRAKE'S	<i>Ipa, 7.0% ABV, San Leandro, CA</i>
BLUE MOON	<i>Belgian-Style Wheat Ale, 5.4% ABV, Denver, CO</i>
LAGUNITAS	<i>Ipa, 6.2% ABV, Petaluma, CA</i>
STELLA ARTOIS	<i>Lager, 5.0% ABV, Leuven Belgium</i>
KARL THE FOG	<i>Hazy Ipa, 7.2% ABV, Walnut Creek CA</i>
SCRIMSHAW	<i>Pilsner, 4.6a% ABV, Fort Bragg, CA</i>

Bar Bites

FRITES & FONDUE \$12

Pecorino Truffle Fries,
Truffle Aioli, Cheese Fondue

CHICKEN POTSTICKERS \$15

Ginger Soy, Chili Sauce

MARGHERITA FLATBREAD \$16

San Marzano Tomato Sauce,
Fresh Mozzarella, Basil

CALABRESE SAUSAGE & PEPPERONI FLATBREAD \$18

Roasted Sweet Peppers, Caramelized Onion
And Fennel, Mozzarella
