



HAPPY HOUR MENU

Monday - Friday 3pm - 6pm | Saturday & Sunday 2pm - 5pm

GRILLED PEAR SALAD - 8

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette
~add grilled chicken breast \$7, jumbo shrimp \$9, grilled salmon \$15, bistro filet \$15~

AHI TUNA TARTARE - 18

avocado | green onions | soy saue | chili samba | shallots | jalapeño | touch of mayo | seaweed & sesame seeds | wonton chips

FRIED CALAMARI - 13

calamari steak | breaded & fried | cocktail sauce | buttermilk ranch

COCONUT SHRIMP - 14

tempura batter | coconut | sweet & spicy chili mango salsa

CRISPY FISH SLIDER - 4.50 EA

panko crusted petrale sole | ranch coleslaw | tartar sauce

ZEPHYR BURGER - 13

pretzel bun | 1000 island dressing | lettuce | tomato | pickle | french fries
~add cheese or bacon \$2 ea | substitute plant-based Beyond patty - \$3~

SPARKLING

JP CHENET ROSE
JP CHENET BLANC DE BLANC

BY THE GLASS - 7
BY THE BOTTLE - 24

RED

CONUNDRUM RED BLEND
MURPHY GOODE CABERNET SAUVIGNON

WHITE

DECoy CHARDONNAY
MURPHY GOODE
SAUVIGNON BLANC

SELECT DRAFT BEER - \$5.50 | WELL BRANDS - \$7.50
SIGNATURE COCKTAILS & ADULT LIBATIONS - \$8.50
CRAFT COCKTAILS NOT INCLUDED WITH HAPPY HOUR

Each guest must purchase a beverage to receive happy hour pricing.

Happy Hour purchases are not available to go

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V- Vegetarian