

Sunset

.....

Soup of the day | 10.00

Chef's Choice

Flatbread | 14.95

One Way or Another

Cutting Board | 24.00

Housemade Charcuterie, Spreads, Pickles & Cheeses

Whisknadle Caesar | 14.50

Parmesan & Garlic Croutons

Kale & Persimmon salad | 13.50

Pomegrante, Capers, Pistachio Vinaigrette & Olive Oil Breadcrumbs

Local Mussels | 18.50

Fermented Chili Paste, White Wine, Shallots, Thyme & Garlic Toast

farmers market baby lettuce salad | 13.75

Apples, Pickled Carrots, Shaved Fennel, Toasted Walnuts & Dijon Vinaigrette

wnl Burger | 19.75

Caramelized Onions, Bacon, Remoulade, Gruyere & Farm Egg

Sunset

.....

Soup of the day | 10.00

Chef's Choice

Flatbread | 14.95

One Way or Another

Cutting Board | 24.00

Housemade Charcuterie, Spreads, Pickles & Cheeses

Whisknadle Caesar | 14.50

Parmesan & Garlic Croutons

Kale & Persimmon salad | 13.50

Pomegrante, Capers, Pistachio Vinaigrette & Olive Oil Breadcrumbs

Local Mussels | 18.50

Fermented Chili Paste, White Wine, Shallots, Thyme & Garlic Toast

farmers market baby lettuce salad | 13.75

Apples, Pickled Carrots, Shaved Fennel, Toasted Walnuts & Dijon Vinaigrette

wnl Burger | 19.75

Caramelized Onions, Bacon, Remoulade, Gruyere & Farm Egg

\$5 Happy hour

Daily 3pm-6pm

{Bar & Lounge ONLY}

select draft beers \$5.55

select glasses of wine \$5.55

select handcrafted cocktails \$5.55

all sangria \$5.55 glass or \$25 pitcher

\$5 Happy hour

Daily 3pm-6pm

{Bar & Lounge ONLY}

select draft beers \$5.55

select glasses of wine \$5.55

select handcrafted cocktails \$5.55

all sangria \$5.55 glass or \$25 pitcher

Seasonal Draft

☛ 32 North Brewing Co. "Common Good" Kolsch	7
Bells Brewing Amber Ale	7.5
☛ Green Flash Brewing Co. "30th St." Pale Ale	7.5
Cerveceria Insurgente "Nocturna" Black IPA	9
☛ Sudwerk "Farmer's Market" Citrus Gose 10oz.	7
☛ Stone Brewing "Delicious" IPA	7.5

Bottled Brews

Affligem Belgian Blonde Ale	7
Boulevard Brewing Saison-Brett Wild Ale 22oz	19
Sudwerk Dry Hopped Lager	8
Bells Brewing "Two Hearted" IPA	8
Drakes "Denogginizer" Triple IPA 22oz	15
Big Sky Brewing "Moose Drool" Brown Ale	7
Green Flash "Le Freak" Belgian Imperial IPA 22oz	16
Brouwerij Verhaeghe "Duchesse de Bourgogne"	11
Left Hand Brewing Co. Milk Stout Nitro	8
Ninkasi "Oatis" Oatmeal Stout	7
Bells Brewing "Oberon" Wheat Ale	8
California Cider Company "Ace" Dry Hard Apple Cider	7

Seasonal Draft

☛ 32 North Brewing Co. "Common Good" Kolsch	7
Bells Brewing Amber Ale	7.5
☛ Thorn St. Brewing Co. "North Park" Pale Ale	7.5
Cerveceria Insurgente "Nocturna" Black IPA	9
☛ Sudwerk "Farmer's Market" Citrus Gose 10oz.	7
☛ Stone Brewing "Delicious" IPA	7.5

Bottled Brews

Affligem Belgian Blonde Ale	7
Boulevard Brewing Saison-Brett Wild Ale 22oz	19
Sudwerk Dry Hopped Lager	8
Bells Brewing "Two Hearted" IPA	8
Drakes "Denogginizer" Triple IPA 22oz	15
Big Sky Brewing "Moose Drool" Brown Ale	7
Green Flash "Le Freak" Belgian Imperial IPA 22oz	16
Brouwerij Verhaeghe "Duchesse de Bourgogne"	11
Left Hand Brewing Co. Milk Stout Nitro	8
Ninkasi "Oatis" Oatmeal Stout	7
Bells Brewing "Oberon" Wheat Ale	8
California Cider Company "Ace" Dry Hard Apple Cider	7

Libations

All Cocktails \$13.5

Lively & Spirited

- ★ **House Sangria** | Red or White
- ★ **Seasonal Mimosa** | Cava, Apple & Cinnamon
Tiffany | Rye, Lemon, Honey, Lavender & China- China
Tortuga | Tequila, Campari, Grapefruit & Lime
- ★ **Lucky #7** | Vodka, Cucumber, Aperol & Lime
- ★ **Rose Orchid** | Gin, Lime, Vanilla & Demerara
La Renaissance | Sparkling Wine, Lemon, Sweet & Dry Vermouth
Ochoa's Island | Mezcal, Pineapple, Lavender & Lime

Boozy & UnApologetic

- ★ **Pyrus** | Gin, Pear, Black Peppercorn, Pimms & Lemon
- ★ **Buck-A-Neer** | Bourbon, Rum, Ginger, Angostura Bitters & Lime
- ★ **Figgy Pop** | Fig Bourbon, Rosemary, China- China & Lime
440 Years Young | Malted Gin, Carpano Bianco, Lillet & Orange Bitters
Left Hand Cocktail | Rye, Carpano, Campari & Chocolate Bitters
Sazerac | Rye, Peychaud Bitters & Absinthe Rinse
Old Fashioned | Bourbon, Sugar, Bitters & Orange Twist
- ★ **The Old Religion** | Rye, Applejack, Carpano & Chartreuse

WHITES BY THE GLASS

- ★ **Sparkling Wine** | Codorniu, Cava Brut, Spain, NV 10
- Champagne** | Taittinger Brut, Reims, France, NV 14
- ★ **Sauvignon Blanc** | Giesen, Marlborough, New Zealand '14 11
- Gruner Veltliner** | Loimer "Lois" Austria '11 12
- Albarino** | Salneval, Rias Baixas, Spain '12 12
- ★ **Riesling** | Bex, Nahe Valley, Germany '13 11
- Chardonnay** | Angeline, Monterey County, '14 12
- ★ **Pinot Blanc** | Schloss Hallburg, Franken, Germany '12 12
- ★ **Vermentino** | Argiolas "Costamolino", Sardinia, Italy '14 11
- Viognier Blend** | E. Guigal, Cotes du Rhone, France '13 12

REDS BY THE GLASS

- Pinot Noir** | Angeline, Sonoma County, California '14 12
- Barbera** | Castello di Uviglie, Piedmont, Italy '14 12
- ★ **Zinfandel** | Boneshaker, Lodi, California '11 12
- ★ **Carignan Blend** | Bonny Doon 'Contra,' California '12 13
- ★ **Cabernet** | Kaiken, Mendoza, Argentina '12 12
- Cabernet** | Rudy, Napa, California '12 14
- ★ **Tempranillo/Cabernet** | Pata Negra, Valdepenas, Spain '11 12
- Malbec** | Pascual Toso, Mendoza, Argentina '14 11
- Cabernet Franc** | Milagro Farms, California '11 12
- ★ **Rose** | Grand Theatre, Bordeaux '10 10

Libations

All Cocktails \$13.5

Lively & Spirited

- 10/36 ★ **House Sangria** | Red or White 10/36
- ★ **Seasonal Mimosa** | Cava, Apple & Cinnamon
Tiffany | Rye, Lemon, Honey, Lavender & China- China
Tortuga | Tequila, Campari, Grapefruit & Lime
- ★ **Lucky #7** | Vodka, Cucumber, Aperol & Lime
- ★ **Rose Orchid** | Gin, Lime, Vanilla & Demerara
La Renaissance | Sparkling Wine, Lemon, Sweet & Dry Vermouth
Ochoa's Island | Mezcal, Pineapple, Lavender & Lime

Boozy & UnApologetic

- ★ **Pyrus** | Gin, Pear, Black Peppercorn, Pimms & Lemon
- ★ **Buck-A-Neer** | Bourbon, Rum, Ginger, Angostura Bitters & Lime
- ★ **Figgy Pop** | Fig Bourbon, Rosemary, China- China & Lime
440 Years Young | Malted Gin, Carpano Bianco, Lillet & Orange Bitters
Left Hand Cocktail | Rye, Carpano, Campari & Chocolate Bitters
Sazerac | Rye, Peychaud Bitters & Absinthe Rinse
Old Fashioned | Bourbon, Sugar, Bitters & Orange Twist
- ★ **The Old Religion** | Rye, Applejack, Carpano & Chartreuse

WHITES BY THE GLASS

- ★ **Sparkling Wine** | Codorniu, Cava Brut, Spain, NV 10
- Champagne** | Taittinger Brut, Reims, France, NV 14
- ★ **Sauvignon Blanc** | Giesen, Marlborough, New Zealand '14 11
- Gruner Veltliner** | Loimer "Lois" Austria '11 12
- Albarino** | Salneval, Rias Baixas, Spain '12 12
- ★ **Riesling** | Bex, Nahe Valley, Germany '13 11
- Chardonnay** | Angeline, Monterey County, '14 12
- ★ **Pinot Blanc** | Schloss Hallburg, Franken, Germany '12 12
- ★ **Vermentino** | Argiolas "Costamolino", Sardinia, Italy '14 11
- Viognier Blend** | E. Guigal, Cotes du Rhone, France '13 12

REDS BY THE GLASS

- Pinot Noir** | Angeline, Sonoma County, California '14 12
- Barbera** | Castello di Uviglie, Piedmont, Italy '14 12
- ★ **Zinfandel** | Boneshaker, Lodi, California '11 12
- ★ **Carignan Blend** | Bonny Doon 'Contra,' California '12 13
- ★ **Cabernet** | Kaiken, Mendoza, Argentina '12 12
- Cabernet** | Rudy, Napa, California '12 14
- ★ **Tempranillo/Cabernet** | Pata Negra, Valdepenas, Spain '11 12
- Malbec** | Pascual Toso, Mendoza, Argentina '14 11
- Cabernet Franc** | Milagro Farms, California '11 12
- ★ **Rose** | Grand Theatre, Bordeaux '10 10