COCKTAILS

LIGHT & REFRESHING

CREAM SODA SPRITZ 16
aperol, cream soda, prosecco

BOLD & FLAVORFUL

CLARENDON ON SUNSET 16
vodka or tequila, pineapple, pomegranate date, lemon

MATCHA COCO 16
blanco tequila, cointreau, matcha coconut, lime

MARGARITA SANDIA 16
blanco tequila, cointreau watermelon, lime juice

JASMIN 18
sake, jasmin tea, aloe, lime

ZERO PROOF SELECTION

WATERMELON PALOMA 13
watermelon, grapefruit soda, lime

SAKE

JOTO ONE CUP SAKE 14
notes of green grape and watermelon clean, smooth, gentle dry finish

BUSHIDO WAY OF THE WARRIOR 15
crisp and smooth, notes of tart raspberry asian pear, subtle floral or spicy finish

KIKUSUI FUNAGUCHI 16
rich, sweet, and full-bodied with notes of honey roasted hazelnuts. balanced by a clean finish

HAKUSHIKA SNOW 23
junmai nigori - sweet and creamy rich flavor with coconut notes

DASSAI BLUE 50 25
junmai daiginjo - smooth, silky abundant flavor field

DASSAI 39 45
junmai daiginjo - balanced, smooth, fruity aromas with a clean finish

WINE

WHITE

CASTELLANO 9 | 36
pinot grigio

NIELSON 12 | 48
chardonnay
santa barbara, california

CHATEAU BIANCA 13 | 52
pinot gris
willamette valley, oregon

ESTIVAL 13 | 52
sauvignon blanc
horse heaven hills

WHITEHAVEN 14 | 54
sauvignon blanc
new zealand

RICHARD BOCKING 15 | 60
riesling
alsace, france

RED

CASTELLANO 9 | 36
montepulciano
abruzzi, italy

DAOU 12 | 48
cabernet sauvignon
paso robles, california

LOS MEDANOS 12 | 48
malbec
mendoza, argentina

A to Z 13 | 52
pinot noir
oregon

PIEDMONT ROSSO 13 | 52
italy

LE CAILLOU 14 | 54
côtes-du-rhône blanc
france

ETHOS 17 | 68
cabernet sauvignon
columbia valley

ROSÉ

CHATEAU ST. CYRGUES 12 | 48
rosé
rhone valley, france

WHISPERING ANGEL 17 | 68
rosé
côtes de provence

SPARKLING

CASA BIANCA 12 | 48
prosecco
veneto, italy

LA MARCA 13 | 52
prosecco
veneto italy

BEER

DRAFT

MICHELOB ULTRA 7
GOOSE ISLAND IPA 8
SAM ADAMS SEASONAL 9
NEW REALM IPA 9
SAPPORO 10

BOTTLES

CORONA 8
MODELO 8
PORT CITY 8

CANS

PBR 7
DC BRAU 8
VIRGINIA BEER CO. 8

NON-ALCOHOL

ATHELTIC 7

SELTZERS

NUTRL 8
SURFSIDE 9
HIGH NOON 9

SOFT DRINKS

EVIAN WATER 4
SODA 4
COKE, DIET COKE, SPRITE, GINGER ALE
JUICE 4
CRANBERRY, ORANGE, PINEAPPLE
RED BULL & FLAVORS 6
PELLEGRINO SPARKLING 7
LARGE
ACQUA PANNA 7
LARGE

GOLDEN HOUR SPECIALS

$5 EDAMAME | $2 OFF SUSHI ROLLS & NIGIRI PLATE
$2 OFF BEER | $10 FROZEN MARGARITAS | $10 ESPRESSO MARTINIS
$8 WINE BY THE GLASS

AVAILABLE MONDAY - THURSDAY 4:00PM - 6:00PM
SATURDAYS 3:00PM - 6:00PM

LATE NIGHT MENU

FRIED CHICKEN BAO BUNS 18
coleslaw, cilantro, sriracha aioli

BEEF SLIDERS 18
3pcs., pickles, spicy mayo, american cheese

LOADED FRIES 16
cheese, bacon, chives, sour cream

PORK DUMPLINGS 14
pineapple gastrique, worcestershire sauce, scallions

HAND-CUT FRIES 8

BOURBON HOT HONEY WINGS 16
7pcs., choice of ranch or blue cheese

SPINACH ARTICHOKE DIP 14
creamy baked spinach & artichoke dip, served with house-made tortilla chips

FRIED CALAMARI 18
lightly coated and fried golden, served with sweet chili remoulade

CRISPY FRIED MOZZARELLA 15
golden-fried mozzarella, served with warm marinara sauce

TRUFFLE FRIES 13
dipping sauce trio

SOLSET HATS AVAILABLE $25