



Signature Hour

4:30-6:00 P.M. | TUESDAY-FRIDAY
SIGNATURE BAR
(includes foyer, mezzanine, patio)

Wine - \$8

CHÂTEAU FONTAINEBLEAU

Côtes de Provence Rosé
2015 (France)

DOMAINE SYLVAINE & ALAIN NORMAND

Chardonnay;
Mâcon La Roche-Vineuse
2015 (France)

CARMINA

Prosecco; Extra Dry
« Loggia »
NV (Italy)

CAPE MENTELLE

Sauvignon Blanc/Sémillon;
Margaret River
2016 (Australia)

DOMAINE DE PALLUS

Cabernet Franc; Chinon
« Messanges Rouges »
2015 (France)

ALTOS LAS HORMIGAS

Malbec; Mendoza
« Clásico »
2015 (Argentina)



Cocktails - \$8

CUIDADO

tequila, grapefruit,
pink peppercorn, rosemary, tonic

MAHAYANA

pisco, ginger,
butterfly pea flower, cherry

SIREN'S SONG

white rum, rose water,
jamaica, lime

AGAVE SEASON

cucumber-jalapeño infused tequila,
Cointreau, walnut

BLUE SPARROW

bourbon, blackberry, rosemary, citrus



Beer - \$5

SEASONAL SELECTION



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COSTA RICAN PATACONES	\$ 13
ceviche, heart of palm, black beans	
FRIED FISH BANH MI	\$ 10
Vietnamese pickles, lemon aioli	
SPRING PEA RISOTTO	\$ 8
MUMBAI STYLE CRISPY POTATOES	\$ 7
Thai chili, scallions, garlic	
SIGNATURE PETITE BURGER	\$ 9
fried egg & pickles	
CHARCUTERIE	\$ 15
3 pieces	
CHEESE PLATE	\$ 15
3 pieces	



*“Initially, the food may seem familiar,
but the first bite will surprise with
unexpected flavors and ingredients.”*

—CHEF ANDREW WEISSMAN