

# happy hour @ richard's

3:00 to 6:00pm nightly

## appetizers

MIXED IMPORTED OLIVES <sup>GF • VEG</sup>  
rosemary, lemon zest 5.00

HAND-CUT POTATO CHIPS <sup>V</sup>  
truffle salt, roasted tomato aioli 5.00

FRIED POLENTA  
with strained Bolognese 5.00

FLASH-FRIED SHISHITO PEPPERS <sup>V</sup>  
feta, lemon-mint gremolata 8.00

HALIBUT CROQUETTES  
saffron aioli, microgreen salad, capers 10.00

FIG FLATBREAD  
gorgonzola, prosciutto, honey & basil 12.00

GRILLED SHRIMP & RISOTTO CAKES  
basil cream sauce 14.00

## wines by the glass

SPARKLING & WHITE 10.00  
Prosecco, Adami, Italy

Chardonnay, Lucas & Lewellen, CA  
Sauvignon Blanc, Nautilus, NZ  
Pinot Grigio, Alois Lageder, Italy

RED 10.00  
Pinot Noir, Montinore Red Cap, OR  
Cabernet Sauvignon, Cinder, ID  
Tempranillo, Split Rail, ID

## draft beer

LOCAL ROTATING DRAFTS 5.00

Happy Hour can't be combined with any other discounts.  
Not available in the dining room or for room service.

# happy hour cocktails

## “copy & paste”

First one is in a coupe or rocks glass,  
second one is waiting on ice for you  
to enjoy when you're ready 15.00

MARTINI

MANHATTAN

OLD FASHIONED

LEMON DROP

COSMOPOLITAN

BASILICO

MARGARITA

Carefully crafted with house spirits; no substitutions

## “take ten”

SPECIALITY COCKTAILS 10.00

UNICYCLE THIEF  
Beefeater gin, Aperol, lemon, aquafaba,  
house rhubarb shrub, pineapple, soda

SIX SHOOTER  
Chula Vista tequila, house jalapeño shrub,  
pineapple, lime, simple, aquafaba, soda,  
Del Maguey mist, dehydrated pineapple

NORTHEND MARY  
Koenig vodka, St. Germain,  
house cucumber Mary mix, mint,  
cucumber wheel, grapefruit, salt rim

GARDEN BENCH  
Benchmark Bonded bourbon,  
house strawberry n/a cordial, lemon,  
red wine float, dehydrated strawberries