

happy hour

@ richard's

3:00 to 6:00pm nightly

apps

MIXED IMPORTED OLIVES ^{GF • VEGAN}
rosemary, lemon zest 5.00

HAND-CUT POTATO CHIPS ^V
truffle salt, roasted tomato aioli 5.00

FRIED POLENTA
with strained Bolognese 5.00

FLASH-FRIED SHISHITO PEPPERS ^V
feta, lemon-mint gremolata 8.00

SALMON CAKES
mixed greens, Green Goddess dressing 14.00

GRILLED SHRIMP & RISOTTO CAKES
basil cream sauce 14.00

wines by the glass 10.00

SPARKLING & WHITE
Prosecco Adami, IT

Chardonnay Lucas & Lewellen, CA

Sauvignon Blanc Nautilus, NZ

Trebbiano Zeni, IT

RED

Pinot Noir Montinore Red Cap, OR
Grenache Thistledown Wine Co., AUS

Malbec Graffito, ARG

beer

LOCAL ROTATING DRAFTS 5.00

HEINEKEN 0.0 ^{NA} (abv 0.0%) 4.00

cocktails

“copy & paste”[®]

The first one is in a coupe or rocks glass,
the 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

FAUX-FASHIONED ^{NA}
made with The Pathfinder (abv 0.5%)

Carefully crafted with house spirits; no substitutions

“take ten”

SPECIALITY COCKTAILS 10.00

SIX SHOOTER

Chula Vista tequila, house jalapeño shrub,
pineapple, lime, simple, egg white, soda,
Del Maguey mist, dehydrated pineapple

UNICYCLE THIEF

Beefeater gin, Aperol, lemon, egg white,
house rhubarb shrub, pineapple, soda

EASY-BREEZY ^{NA}

Dr. Zero Zero AmarNo (abv 0.48%),
passionfruit purée, vanilla simple, lime juice, soda

PRICKLY PEAR “NO-JITO” ^{NA}

Seedlip Notas de Agave (abv 0.0%),
prickly pear purée, mint, lime juice, simple, soda

NA = non-alcoholic

may2024

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