

HAPPY HOUR EVERY DAY

Monday - Friday 4:30 - 7:00 PM

Saturday 5:30 - 7:00 PM

HAPPY HOUR BAR SNACKS

Ham & Cheese Gougeres > 6
Spicy Mustard

Parmesan French Fries > 4

Onion Rings > 4

Hummus with Roasted Garlic & Nan Bread > 6

Assorted Olives & Marcona Almonds > 6

House-made Chips > 4

BEERS > \$2 OFF REGULAR PRICE

WELL COCKTAILS > 6

HOUSE RED & WHITE WINE > 6

LEBLON SPECIALTY COCKTAILS > 6

Classic Caipirinha

Leblon cachaça, fresh lime, sugar

Raspberry Caipirinha

Leblon cachaça, raspberry purée, fresh lime, honey simple syrup

Pineapple Mint

Leblon cachaça, fresh pineapple juice, fresh organic mint, & fresh

SMALL BITES

Ahi Tuna Tartare > 10

Jalapeño-ginger aioli

Kobe Beef Sliders > 12

Brioche bun, aioli, tomato & pickle

Tempura Shrimp > 9

Yuzu vinaigrette

Parmesan French Fries > 6

Onion Rings > 6

Mac & Cheese > 8

Mozzarella & fontina

Crab Spoons > 12

Dungeness crab, julienne apple, Meyer-lemon
vinaigrette

Selection of Artisanal Cheese

Choice of 1 \$8, 3 \$18 or 5 \$26

Honeycomb, fruit chutney, candied almonds & assorted breads

St. Agur (France, cow, creamy blue)

Fourme D'Ambert (France, cow, blue)

Mt. Tam (California, cow, soft)

Epoisses (France, cow, soft)

Humboldt Fog (California, goat, soft)

Sofia (Indiana, goat, semi-soft)

Manchego (Spain, sheep, hard)

Garrotxa (Spain, goat, hard)

Selection of Charcuterie

House-made mustard, cornichons & caper berries

Prosciutto di Parma (Italy, aged ham) > 8

Chorizo (Spain, dry-cured pork) > 7

Sopressata (Italy, dry-cured salame) > 8

Framani Mortadella (California, pork) > 6

Framani Piccante (California, chorizo style) > 7

Framani Gentile (California, pork) > 8

COCKTAILS

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| The Crescent Heights | |
| Hardy VSOP Cognac with ginger, fresh squeezed lemon juice & honey | 14 |
| Yuzu Crush | |
| Casa Noble reposado tequila with yuzu juice, ginger, lemongrass & fresh squeezed lime juice | 12 |
| Blueberry Elderflower Martini | |
| Stolichnaya blueberry vodka & St. Germain Liqueur served up | 12 |
| Hendricks Julep | |
| Hendricks gin with hot house cucumber, organic mint & fresh squeezed lime juice | 12 |
| The Little Gem | |
| Kumquat infused Belvedere vodka, Veev, and fresh lime juice | 12 |

BEER

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| Amstel Light, Lager, Amsterdam, Netherlands | 6 |
| Trumer Pils, Pilsner, Berkeley, CA | 6 |
| Anderson Valley , Boont Amber Ale, CA | 7 |
| Victory, Golden Monkey, Tripel | 7 |
| Delirium Tremens, Strong Pale Ale, Belgium | 9 |
| Deschutes, Mirror Pond, Pale Ale, OR | 6 |
| Duvel, Strong Pale Ale, Belgium | 8 |
| Hitachino, Nest, White Ale, Japan | 9 |
| Stone, India Pale Ale, CA | 6 |

WINES BY THE GLASS

SPARKLING

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| NV | Champagne, Nicolas Feuillatte, Brut, Épernay, France | 16 |
| NV | Prosecco, Soligo, Vento, Italy 187ml | 11 |
| NV | Blanc de Noir, Gruet, New Mexico | 12 |

WHITE

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| 2006 | Riesling, Leitz, Rheingau, "Dragonstone", Germany | 12 |
| 2006 | Sauvignon Blanc, Wild Rock, Marlborough, New Zealand | 9 |
| 2007 | Rosé, Mourgues du Grès, Costières de Nîmes, France | 8 |
| 2007 | Chardonnay, Lioco, Sonoma County, CA | 10 |
| 2007 | Viognier, Triennes, "St. Fleur", Provence, France | 11 |
| 2007 | Albariño, Pazo de Barrantes, Rias Baixas, Spain | 12 |
| 2007 | Saint-Veran, Domaine des Valanges, Burgundy, France | 13 |

RED

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| 2005 | Rosso Piceno, Velenosi, Marche, Italy | 12 |
| 2006 | Pinot Noir, Pelerin, Santa Lucia Highlands, CA | 13 |
| 2005 | Merlot, Provenance, Napa Valley, CA | 11 |
| 2005 | Barbera, Renwood, Sierra Foothills, CA | 9 |
| 2006 | Cabernet Sauvignon, Avalon, CA | 8 |
| 2004 | Barbaresco, Pelissero, "Nubiola", Piedmont, Italy | 16 |
| 2002 | Haut-Medoc, Ch. Saint Ahon, Cru Bourgeois, Bordeaux, France | 14 |
| 2005 | Cabernet Sauvignon, Ruston, Napa Valley, CA | 15 |