

SAGE HAPPY HOUR

WEDNESDAY - SATURDAY 3:30 - 5:30

FOR THE TABLE

CHARCUTERIE DF GF

Seasonal Selection of Nitrate-Free Cured Meats

Melville Pinot Noir

CHEESE GF VEG

Seasonal Selection from Local Creameries

Sean Minor Cabernet

CHA-CHE DF GF P

Combination of Charcuterie

Antonelli Montefalco Rosso

MP

MP

MP

The above platters are served with Grilled Artisan Bread (Ask about GF, LL, V options), House Jams, Mustard and Pickles, Local Honey and **Roasted Nuts**.

BONE MARROW LC LL P

9

Citrus Gremolata, GF Bread Crumb, Circulated Egg, Crostini, Charred Meyer Lemon, Local Greens

Quivera Sauvignon Blanc or Happy Canyon Piocho

SPREADS

Served with House-made Naan or House-made GF/V Naan.

HUMMUS DF GF LC LL P V

8

Creamy Garbanzo Bean Puree, Tahini, Smoked Paprika, House Pickles, Marinated Olives

BABA GANOUSH GF P VEG

7

Smoked Eggplant Puree, Yogurt, Tahini, House Pickles, Marinated Olives

MUHUMMARA DF GF V

7

Roasted Red Bell Pepper Spread, EVOO, House Pickles, Marinated Olives, **Walnuts**

TZATZIKI DF GF P V

7

Chilled Non-Dairy Cucumber Yogurt, Raz El Hanout, Mint, House Pickles, Marinated Olives

CRUDITÉ DF GF V

4

Seasonal Selection of Fresh-cut Veggies are perfect paired with the Mediterranean Spreads

YAKITORI SKEWERS

Basted in-house with tare sauce and hibachi grilled. One per order.

SHISHITO PEPPERS DF GF LC LL P V

3

Charred Meyer Lemon, Ponzu

VEG/TOFU DF GF V

3

Seasonal Vegetables, Marinated Tofu

CHICKEN THIGH DF GF LC LL P

4

Tare, Chicken, Green Onion

BEEF DF GF LC LL P

4

Tataki, Green Onion, Fresno Chili

PORK BELLY DF GF LC LL P

4

Asian BBQ, Green Onion

• Add: Organic Calrose Rice to any Skewer +6

Kaika or Harushika Sake, Habayusa Beer

COCKTAILS

Happy Hour Well Drinks

8

\$2 off all Apothecary Libations

WINE

SPARKLING

BOTTLE/GLASS

Naveran Vintage Cava Brut O

33 10

2017, Catalonia Spain

WHITE

Marco Felluga 'Just Molamatta' Collio S

28 9

2016, Friuli-Venezia Giulia Italy

Tangent Pinot Gris S

6

2016, Edna Valley

Vina Robles Chardonnay

6

2017, Monterey

ROSÉ

Triennes Rosé Vin de Pays S

28 9

2018, Méditerranée, Provence France

RED

Vino Atlántico 'Zestos' Old Vine O

25 8

2017, Garnacha Madrid Spain

BEER

BOTTLED BEER

12 OZ

North Coast Scrimshaw, Ft. Bragg, CA

5

Smog City Sabre Toothed Squirrel Hoppy Amber Ale

6

CANNED BEER

12 OZ

Humboldt Hemp Pale Ale

4

Beechwood Habayusa Superior Lager

5

DRAFT BEER

Weekly Special Draft - Tap

6

Weekly Special Draft - IPA

7

HARD KOMBUCHA

Flying Embers

16 OZ

Ginger Oak GF O

6

Lemon Orchard GF O

6

Ancient Berry GF O

6

Boochcraft

12 OZ

Ginger Lime Rosehips GF O

6

DF = DAIRY-FREE GF = GLUTEN-FREE LC - LOW-CARB LL = LOW LECTIN
O = ORGANIC P = PALEO S = SUSTAINABLE V = VEGAN VEG = VEGETARIAN

CORKAGE FEE: \$15.00 PER BOTTLE

Prices & Items subject to change. HHWEB--0730