

UPLAND

HAPPY HOUR

COCKTAILS 9

Hibiscus Collins

Titos Vodka, Hibiscus Tea, Cocchi Americano

Kaffir Lime Daiquiri

Bacardi Rum, Fresh Lime, Kaffir Lime Syrup

Rosemary Gin & Tonic

Bluecoat Gin, Fresh Lemon, Rosemary Syrup

WINE 8

Prosecco Andreola Dirupo, Brut,

Veneto, Italy

Pinot Grigio Masi, 'Masianco',

Friuli-Venezia Giulia, Italy, 2017

Chenin Blanc La Craie, Vouvray,

Loire Valley, France, 2014

Soave Suavia,

Italy, 2017

Rosé Mas de Daumas Gassac

IGP Pays d'Herault, France, 2017

Malbec Trievento, 'Reserve',

Mendoza, Argentina, 2017

Tempranillo Bodegas Faustino,

'V Reserva', Rioja Alavesa, Spain, 2012

DRAFT BEER 7

Sixpoint Brewery, 'The Crisp' 9

Brooklyn, NY – German Pilsner 5.4%

SNACKS

wood-roasted beets 5

whipped feta, walnuts + chives

avocado + falafel 6

sprouted bean salad

mozzarella sticks 9

roasted tomato, basil, chili flakes + olive oil

crispy fish tacos 12

shredded cabbage + chili mayo

crispy duck wings 10

lemon, olive oil + yuzu kosho

artichoke spread 21

pickled carrots, labneh + fontina

crispy squash blossoms 10

parmesan, soft herbs + lemon

wood-fired florida prawns 12

olive oil + lemon

upland cheeseburger* 15

grass fed beef, american cheese,
peppadews, avocado + fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 05/31/19

MON TO FRI 4PM – 7PM
SAT & SUN 3PM – 7PM