

UPLAND

HAPPY HOUR

COCKTAILS 9

Hibiscus Collins

Titos Vodka, Hibiscus Tea
Cocchi Americano

Cucumber & Smoke

El Jimador, Lime, Cucumber Agave
Celery Shrub, Smoked Black Celery Salt Rim

Rosemary Gin & Tonic

Bombay Dry Gin, Fresh Lemon
Rosemary Syrup

WINE BY THE GLASS 8

SPARKLING

Prosecco Andreola 'Dirupo', Brut
Valdobbiadene, Italy

WHITE

Chardonnay Joseph Drouhin
Macon-Villages 2017

Garganega Suavia

Soave, Italy 2017

ROSÉ

Grenache Blend Moulin de Gassac
'Guilhem', IGP Pays d'Hérault, France 2018

RED

Malbec Trivento, 'Reserve'
Mendoza, Argentina 2017

Tempranillo Bodegas Faustino

'V Reserva', Rioja Alavesa, Spain 2013

BEER

Sixpoint Brewery "The Crisp" 7

Brooklyn, NY - German Pilsner 5.4%

Stone Brewing "Stone IPA" 10

Escondido, CA - India Pale Ale 6.9%

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

baja-style fish tacos 12

shredded cabbage + chili mayo

crispy duck wings 10

lemon, olive oil + yuzu kosho

wood-fired florida prawns 12

olive oil + lemon

upland cheeseburger* 15

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

margherita pizza 10

stracciatella, tomatoes + basil

pepperoni pizza 12

passata di pomodoro + mozzarella

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. 03/02/20

MON TO FRI 4PM – 7PM

SAT & SUN 3PM – 7PM