

UPLAND

HAPPY HOUR

COCKTAILS 9

Hibiscus Collins

Titos Vodka, Hibiscus Tea, Cocchi Americano

Kaffir Lime Daiquiri

Plantation 3 Star Artisanal Rum, Fresh Lime, Kaffir Lime Syrup

Rosemary Gin & Tonic

Ford's Gin, Fresh Lemon, Rosemary Syrup

WINE 8

Prosecco Andreola Dirupo, Brut,

Veneto, Italy

Chardonnay Pence Vineyards, 'Estate',

Sta. Rita Hills, CA, 2015

Chenin Blanc La Craie, Vouvray,

Loire Valley, France, 2014

Trebbiano Tiberio,

Abruzzo, Italy, 2015

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'

Brooklyn, NY - German Pilsner 5.4%

MIA Brewing Company, 'Mega Mix'

Doral, FL - American Pale Ale 6.0%

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

tuna tartare* 16

sprouted beans + basil

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. 11/30/18*

4PM-7PM DAILY