



# HAPPY HOUR COCKTAIL MENU

## COCKTAILS 8

### 1783 OLD FASHIONED

EVAN WILLIAMS 1783 BOURBON  
CLASSICALLY PREPARED, DECANTER AGED.

### GHOSTLY RITA

OUR FRESH CONCEPT, PERFECTLY BALANCED MARGARITA  
MAKE A LITTLE SPICY WITH GHOST TEQUILA.

### PEACH & THAI BASIL SMASH

ELIJAH CRAIG SMALL BATCH WHISKEY  
WITH ALCHEMIST PEACH AND FRESH LEMON SOUR.

### DIRTY BLUE MARTY

A PERFECTLY CHILLED ABSOLUT MARTINI, THAT CAN BE AS

## WINE 8

### SANDHI

CHARDONNAY, 2018, SANTA BARBARA, CALIFORNIA.

### CHATEAU ST. MICHELLE 'EROICA'

RIESLING, 2020, WOODINVILLE, WA.

### MARINE DUBARD

SAUVIGNON BLANC, 2020, BERGERAC, FRANCE.

### RILEY'S ROW

ROSÉ OF SYRAH, 2019, NORTH COAST, CA.

### CLOS LA COUTALE

MALBEC, 2019, CAHORS, FRANCE.

### DAY

ZINFANDEL, 2017, SONOMA COUNTY, CA.

### CLOS DU VAL

CABERNET SAUVIGNON, 2019, NAPA VALLEY, CA.

## SCOTCH FLIGHT 24

*SELECT 3*

### ARDBEG 10YR

ISLAY | HEAVILY PEATED

### AUCHENTASHAN 12YR

LOWLAND | BOURBON AND SHERRY BLENDED

### DALMORE 12YR

HIGHLAND | BOURBON AND OLOROSSO CHERRY.

### GLENMORANGIE X

HIGHLAND | MANY CASK BLEND.

### GLENFIDDICH 12YR

SPEYSIDE | AMERICAN AND EUROPEAN SHERRY CASK.

### GLEN GRANT 12YR

SPEYSIDE | OREGON PINE WASHBACKS.

### GLENFARCLAS 12YR

HIGHLAND | SHERRY CASK HEAVY.

### OLD PULTENEY 12YR

HIGHLAND | HAND SELECTED EX BOURBON CASK.

### SINGLETON 12YR

SPEYSIDE | AMERICAN OAK HEAVY.

### TALISKER 10YR

ISLE OF SKYE | LIGHT PEAT AND SEA INFLUENCE.

## SCOTCH EIGHTY PRIME



## HAPPY HOUR MENU

AVAILABLE 5PM TO 6:30PM MONDAY-THURSDAY

### TUNA POKE 13

KOMBU CURED BLUEFIN TUNA | TAMARI-GOCHUGARU  
UNI | CRISPY TAPIOCA

### DUCK FAT FRENCH FRIES 12

CRISPY FRIES | TRUFFLE | PARMESAN | HERBS

### MUSSELS & CLAMS 15

GARLIC BUTTER | CHABLIS | BAGUETTE CITRUS

### DUCK CONFIT LUMPIA 14

GRAND MARNIER | ORANGE SAUCE

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## HAPPY HOUR TASTING MENU

60 PER PERSON

### AMUSE BOUCHE

CHEF'S DAILY INSPIRATION

### APPETIZER

#### GEM LETTUCE CAESAR

BABY LETTUCE | MARINATED ANCHOVY  
PARMIGIANO-REGGIANO | CROUTON

OR

#### WEDGE

PETITE ICEBERG | SMOKED BLUE CHEESE | THICK CUT BACON  
EGG MIMOSA | PICKLED RED ONION | TOMATO | SMOKED RANCH

### ENTRÉE

#### COFFEE RUBBED PRIME FLATIRON\*

SCALLION-BLACK GARLIC | CHIMICHURRI | DUCK FAT FRIES

SUPPLEMENT RIB CAP 15

OR

#### MESQUITE WOOD FIRED FAROE ISLAND SALMON\*

MEYER LEMON EMULSION | FENNEL SALAD

SUPPLEMENT GRILLED BRANZINO 21

### DESSERT

#### BUTTERSCOTCH 80 CRÈME BRÛLÉE

COCONUT WAFER | GOOSEBERRIES

OR

#### DARK CHOCOLATE CAKE

DOUBLE FUDGE FROSTING | CARAMEL PECAN ANGLAISE

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SCOTCH EIGHTY PRIME



# VEGETARIAN & VEGAN OFFERING

## **BEETS AND CANA DE CABRA\***

SEARED SPANISH GOAT CHEESE, MACADAMIA NUTS  
ARUGULA, WILD HONEY

**21**

## **FRESH VEGETABLE LUMPIA**

SAVOY CABBAGE, JICAMA, BEAN SPROUTS, JAPANESE SWEET POTATO  
SHIITAKE, SWEET GARLIC SOY, ROASTED PEANUTS

**16**

## **OYSTER MUSHROOM TEMPURA**

SAUTEED LEEKS, BLACK GARLIC CHIMICHURRI

**21**

## **WOOD GRILLED CAULIFLOWER STEAK**

PICKLED RED ONIONS, ROASTED PINE NUTS, VADOUVAN SPICED

**32**

## **FOREST MUSHROOM RISOTTO**

ORGANIC CARNAROLI, WILD MUSHROOMS, TRUFFLES

**36**

## **SEASONAL BIRYANI**

BASMATI, SEASONAL VEGETABLES

**22**

MENU IS SUBJECT TO CHANGE BASED ON  
SEASONALITY AND AVAILABILITY

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**SCOTCH EIGHTY PRIME**



# BOTTLE WINE WEDNESDAY OFFERING

**CHAMPAGNE**  
**TATTINGER LE FRANCAISE BRUT**  
MV, REIMS, FRANCE

**58**

**ROSÉ**  
**RILEY'S ROW**  
ROSÉ, SONOMA, NORTH COAST, 2019

**35**

**WHITE**  
**MAYACAMAS**  
CHARDONNAY, MOUNT VEEDER, 2019

**60**

**SANDHI**  
CHARDONNAY, SANTA BARBARA, 2018

**55**

**JOH JOS PRUM**  
RIESLING, WEHLENER SONNENUHR SPÄTLESE, 2020

**62**

**SPOTTSWOODE**  
SAUVIGNON BLANC, NAPA COUNTY, 2020

**48**

**RED**  
**NICKEL & NICKEL**  
CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY, 2019

**124**

**JORDAN**  
CABERNET SAUVIGNON, ALEXANDER VALLEY, 2017

**70**

**JOSEPH PHELPS**  
CABERNET SAUVIGNON, NAPA VALLEY, 2018

**87**

**CLOS DU VAL**  
CABERNET SAUVIGNON, NAPA VALLEY, 2019

**65**

**FLANAGAN, 'THE BEAUTY OF THREE'**  
CABERNET SAUVIGNON, SONOMA COUNTY, 2015

**70**

**DAY**  
ZINFANDEL, SONOMA, 2017

**50**

**TREFETHEN**  
MERLOT, NAPA VALLEY, 2018

**45**

**SANDHI**  
PINOT NOIR, SANTA BARBARA, 2019

**55**

**SCOTCH EIGHTY PRIME**