

WINE

WHITE

- 2019 CINNABAR 13 | 36
chardonnay
- 2019 TESTAROSSA 16 | 55
chardonnay
- 2019 ROMBAUER 19 | 75
chardonnay
- 2021 HUSH 14 | 45
sauvignon blanc

ROSÉ

- 2020 CINNABAR 12 | 30

RED

- 2019 CINNABAR 16 | 55
pinot noir
- 2019 AUSTIN HOPE 16 | 60
cabernet sauvignon
- 2020 LA HONDA 14 | 50
cabernet sauvignon
- 2019 RIDGE VINEYARD 25 | 95
cabernet sauvignon
- 2017 EMMOLO 120
merlot
- 2018 TAFT STREET 13 | 45
merlot
- 2020 ROMBAUER 75
zinfandel

SPARKLING WINE

- CHANDON 13
brut mini
- SCHRAMSBERG MIRABELLE 51
brut
- CANTINE MASCHIO PROSECCO 10
brut mini
- G.H. MUMM GRAND CORDON 85
champagne
- 2018 DOMAINE CARNEROS
BY TAITTINGER 65
ultra brut

BOTTLES & CANS

- MODELO 9
- STRIKE BEER 9
- CALICRAFT TIKI TIME TROPICAL WHEAT 9
- BARE BOTTLE 10

BEER ON TAP

We like to keep things exciting and updated, so our beer selection is constantly changing and we are more than happy to offer any necessary recommendations.

- DOMESTIC BEER ON TAP 10

COCKTAILS

- WARREN'S GINGERBREAD 16
woodford bourbon | orange and
gingerbread bitters
- THE HORCHATA INN 16
flor de caña rum | horchata
cinnamon sugar rim
- BLUEBERRY MOSCOW MULE 16
ketel one vodka | housemade blueberry syrup
fever-tree ginger beer
- RASPBERRY LEMON DROP 16
tito's vodka | raspberry syrup | lemon juice
- SMOKY WATERMELON 16
los vecinos mezcal | watermelon | jalapeño
cointreau | club soda
- HIBISCUS SOUR 16
tito's vodka | housemade hibiscus syrup
chamomile tea | grand marnier
- CREAMY ESPRESSO MARTINI 19
vodka | kaluha | freshly brewed espresso
half and half
- ## BEVERAGES
- GINGER BEER 4
- HIGH NOON 8
vodka seltzer
- TRULY 9
- JUNE SHINE HARD KOMBUCHA 8
blood orange mint

FLATBREADS

- CAPRESE* 22
Sundried tomatoes with mozzarella,
basil & EVOO
- SPICY MORTADELLA* 24
Mushrooms, caramelized onions,
jalapenos topped with mozzarella
and fresh herbs
- PROSCIUTTO + BRIE* 24
Fig jam, California pecans, arugula
and EVOO

SMALL PLATES

- HUMMUS BOARD 13
pita bread, olives, rainbow carrots,
cornichons
- CHARCUTERIE BOARD 17
prosciutto, capicola, salami, mixed nuts,
dried apricot, cornichons, and
stone ground mustard
- PRETZEL BOARD 13
fresh baked pretzels with honey
mustard sauce, parmesan cheese
and cornichons
- GUAC & CHIPS 10
spicy jalapeno tortilla chips with house
made guacamole
- CHEESE BOARD 17
manchego, brie, humboldt fog,
marcona almonds, mixed berries,
olives, honey
- TATER TOTS 9
with chimichurri aioli

Vegetarian.

*Excluded from Happy Hour pricing

HAPPY HOUR

DAILY 5 - 6 PM

EATS, DRINKS, & VIEWS

\$6 DRAFT BEER

\$9 HOUSE WINE BY THE GLASS

\$10 COSMOPOLITAN

\$10 GIN & TONIC

\$10 MOSCOW MULE

\$10 MARGARITA

\$2 OFF SMALL PLATES

To maintain the tranquility that Saratoga offers our guests, alcohol consumption on the patio concludes at 8:00pm. Kitchen closes at 9:00 PM.

THE HEID

EST 2019

MON - THURS 4 - 9 PM

FRI - SUN 5 - 10 PM

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