

The Gate HAPPY HOUR

Cocktails

house margaritas	10
sotol palomas	10
lemon drop	9
moscow mule	9
gin and tonic	11



Whiskey of the Week

Neat Pour	9
Highball	11
Old Fashioned	13

Apertivo

Aperol Spritz

citrus forward, with prosecco and club soda

Campari Spritz

herbal and slightly bitter with prosecco and club soda

10



So Many Snacks!

Truffle Deviled Eggs 20
truffle, frisee, chives

Beef Sliders 19
ground beef, bacon jam, brie cheese, arugula, tomato, toasted brioche bun

Sinaloa Wings 17
Mary's chicken wings, chipotle, pilloncio glaze, sesame seeds, micro cilantros house-made ranch & tajin-dusted jicama cucumber

Spicy Ahi Tuna Poke 23
rice-paper cups, onion, cucumber, Fresno chiles, seaweed, citrus ponzu Japanese aioli, unagi, micro cilantros

Mini Fish Tacos 15
beer battered wild rock cod-fish, slaw, pico de gallo, pickled onions, chipotle aioli, heirloom blue-corn tortillas, salsa

Roasted Garlic Hummus 18
chickpea hummus, toasted pinenuts, dusted smoked paprika, EVOO micros, warm house-made pita bread

Bison Cheesesteak Eggrolls 16
ground bison, sweet peppers & onions, jack cheese, house-made sweet chili sauce

Crsipy Loaded Potatoes 14
fried baby Yukon potatoes, melted mixed cheese, bacon, sour cream scallions

Jalapeno Mac & Cheese 17
cavatappi pasta, cheese sauce, bacon bits, bread crumbs

Spinach & Artichoke Dip 15
creamy spinach & artichoke blend, cheese, tortilla chips

wine specials

house wines by the glass

featured red, white, sparkling, and rose' from our favorite makers, Angel Wings Reds, JP Chenet Champagne, Jaggernaut Cabernet Sauvignon Twenty Acres Chardonnay

9

mimosas & bellinis

house bubbles, choice of fresh squeezed OJ or white peach

10

half-off bottles

ask your server for the selected wine bottle of the week! Treat your self!!!