

HAPPY HOUR

MON-FRI 3-6PM

STEAMED MUSSELS

Spicy Italian Sausage, Melted Tomato, White Wine, Grilled Bread 16

CRISPY CALAMARI

Tempura Vegetables, Red Chili Shoyu 12.5

HERB HUMMUS

Cilantro, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita 10

SESAME CHICKEN POTSTICKERS

Young Ginger Broth, Scallion, Radish, Asian Herbs, Toasted Sesame, Chili Threads 12.5

SMOKED SALMON HASH BROWN*

Truffle Crème Fraîche, Chive, Arugula Salad 13.5

TUNA TARTARE TACOS*

Smashed Avocado, Napa Cabbage, Wasabi, Aged Soy, Sesame 14.5

WARM BRIE

Roasted Garlic, Marcona Almond, Sour Cherry 12.5

ICEBERG WEDGE

Avocado, Egg, Onion, Applewood Bacon, Blue Cheese GF 11

GRILLED MAHI TACO*

Pico de Gallo, Salsa Verde, Avocado, 1000 Island, Cotija Cheese GF 10.5

KOBE BURGER*

Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island 15

COCKTAILS 10

CLASSIC MARKET MARGARITA

Tequila Corazón Blanco, Cointreau, Fresh Squeezed Lime

PERFECT OLD FASHIONED

Kentucky Bourbon, Angostura, Orange Oil, Luxy Cherry

BLOOD ORANGE PALOMA

Tequila Corazón, Solerno, Lime Sour, Fever Tree Grapefruit Soda

GRAPEFRUIT GIN FIZZ

Zephyr, Ruby Red Grapefruit, Charred Cinnamon, Fever Tree Mediterranean Tonic

APEROL SPRITZ

Vodka, Aperol, Fresh Lemon & Orange, Prosecco

MARTINIS 10

DIRTY

COSMO

ESPRESSO

BEERS 5

WINES

FIORI D'ACACIA Prosecco 9

THE CROSSINGS Sauvignon Blanc 9

EDNA VALLEY Chardonnay 8

GIUSEPPE & LUIGI Pinot Grigio 7.5

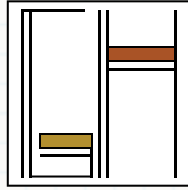
THE FOUR GRACES Pinot Noir 11

DAOU Cabernet Sauvignon 9

SANGRIA 8 | Black Cherry, Pomegranate, Yuzu, Lemon, Brandy, Red Wine

GF Gluten Free / Although we offer gluten free items our kitchen is not gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



The Greene House

Inspired California Cuisine

