



## **HAPPY HOUR**

ABSOLUT VODKA \$7

REGULAR, CITRON, MANDARIN

STOLICHNAYA VODKA \$7

REGULAR, BLUEBERRY, RASPBERRY

UPTOWN COCKTAIL \$7

JALAPENO PASSIONFRUIT MARGARITA \$7

HOUSE WINE BY GLASS \$5

SELECTED BEERS \$5

WELL DRINKS: HOUSE VODKA, RUM, GIN,  
TEQUILA \$5

MARTINI HH UPGRADE \$2

## **BAR BITES**

SLIDERS (2) \$6

SHRIMP CHILE RELLENO \$7

FRIED CALAMARI \$6

GARLIC HERB – TRUFFLE FRIES \$4

CHICKEN DRUMETTES \$6

TACOS (SHORT RIB, PULLED PORK, ASADA) \$10

GRILLED CHEESE SQUARES \$6

HOMEMADE POTATO CHIPS \$3

MAC & CHEESE \$4



## HAPPY HOUR HOURS

<u>TUESDAY</u>	<u>5:00PM-9:00PM</u>
<u>WEDNESDAY</u>	<u>5:00PM-8:00PM</u>
<u>THURSDAY</u>	<u>5:00PM-8:00PM</u>
<u>FRIDAY</u>	<u>5:00PM-7:00PM</u>
<u>SATURDAY</u>	<u>5:00PM-7:00PM</u>
<u>SUNDAY</u>	<u>5:00PM-8:00PM</u>

*\*EXCLUDES HOLIDAYS & SPECIAL/PRIVATE EVENTS\**

SUNDAY BRUNCH  
10:00AM – 2:30PM

WINE WEDNESDAY  
NO CORKAGE

LIVE ENTERTAINMENT  
WEDNESDAY – SATURDAY  
6:00PM – 9:00PM

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@setadinelounge #DineSeta

Award Winning Executive Chef Hugo Molina



## CRAFT COCKTAILS

### UPTOWN COCKTAIL \$10

Square one organic bergamot vodka, elderflower liqueur, sparkling wine, crème de cassis, mist of orange blossom water, garnished with an orange peel

### POMEGRANATE MARTINI \$12

Stolichnaya Blueberry Vodka, Pomegranate liqueur, triple sec and sweet & sour served up with a twist

### HIBISCUS FLOWER MULE \$13

New Amsterdam vodka, hibiscus flower tea, agave nectar muddled fresh ginger & lemon, garnished with thyme

### CUCUMBER GIMLET \$13

Uncle Vals gin, muddled cucumber, lime & basil, simple syrup, garnished with a cucumber wheel

### JALAPENO PASSION FRUIT MARGARITA \$11

Jalapeño infused tequila Arette blanco & passion fruit sour, garnished with a jalapeño

### SPICY LUCY \$12

Jalapeño infused tequila Arette blanco, muddled fresh cucumber & seasonal citrus, agave nectar, passionfruit juice, garnished with a spicy rim a cucumber wheel

### EL JEFE \$14

Tequila Fortaleza blanco, muddled fresh mint & lime, agave nectar, Trader Vics 151 flaming sugar cube

## CLASSIC COCKTAILS

### CLASSIC MARTINI \$14

Belvedere Vodka or Bombay Sapphire Gin with your choice of hand-stuffed blue cheese olives, green olives, lemon twist or cocktail onion. Make it dirty" !

### OLD FASHIONED \$14

Mastersons 10-Year-Old Straight Rye Whiskey, muddled sugar cube, Angostura bitters & orange peel, garnished with Luxardo Maraschino cherry and orange peel

### THE 50/50 MANHATTAN \$14

Michters Small Batch Kentucky Straight Bourbon, Vya sweet vermouth, Angostura bitters, garnished with a Luxardo Maraschino cherry

### FRENCH 75 \$12

Junípero Gin, fresh lemon juice, simple syrup, sparkling wine garnished with a lemon peel and Luxardo Maraschino cherry



## WHITE WINE

- MOSCATO Don Rodolfo 2013 Argentina \$7/\$28
- ROSE Donati 2015 Central Coast \$9/\$36
- SAUVIGNON BLANC Morgan 2014 Monterrey \$12/\$48
- CHARDONNAY William Hill 2014 Central Coast \$7/\$28
- CHARDONNAY Trefethen 2013 Napa \$13/\$52
- PINOT GRIGIO Brancott Estate 2015 New Zealand \$10/\$40
- BORDEAUX BLANC Chateau Haut Rian 2014 France \$12/\$48
- PROSECCO La Marca Italy 187ML \$7
- SPARKLING Mumm Napa 187ML \$10

## RED WINE

- PINOT NOIR Poppy 2013 Monterrey \$9/\$36
- PINOT NOIR Meiom Central Coast 2015 \$12/\$42
- MERLOT Leese Fitch 2014 California \$7/\$28
- MALBEC Llama "Old Vine" 2014 Argentina \$8/\$32
- CABERNET William Hill 2014 Central Coast \$8/\$32
- CABERNET Kenwood 2012 Sonoma \$12/\$42
- MERITAGE Dry Creek 2012 Sonoma \$12/\$48

## FEATURED BOTTLES

- CHAMPAGNE Veuve Clicquot Brut France \$150
- CHAMPAGNE Jacquart Brut France \$90
- SPARKLING Gloria Ferrer Blanc de Noirs Carneros \$45
- SPARKLING Gloria Ferrer Blancs de Blancs Carneros \$45
- GEWURZTRAMINER Doff & Irion 2012 Alsace \$48
- SAUVIGNON BLANC Tohu 2015 New Zealand \$40
- CHARDONNAY Far Niente 2014 Napa \$80
- PINOT NOIR En Route 2014 Russian River \$64
- CABERNET Justin 2014 Paso Robles \$56
- CABERNET Trefethen 2012 Napa \$65
- ZINFANDEL Moxx Ross "Ancient Vine" 2013 Lodi \$48
- SYRAH Morgan "Double L Vineyard" 2013 St. Lucia \$44
- MERITAGE Symmetry 2012 Sonoma County \$75