



# BAR MENU

## BEER

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### DRAFT | \$7

805 Ballast Point Sculpin IPA Ballast Point Calico Amber  
St. Archer Blonde

### BOTTLED

**\$5**

Amstel Light  
Heinken  
Stella  
Coors Light  
Newcastle  
Corona  
Modelo

**\$7**

Ballast Point Watermelon Dorado  
Ballast Point Unfiltered Sculpin IPA  
Ballast Point Pineapple Sculpin IPA  
Ballast Point Grapefruit Sculpin IPA  
Dogfish

*Ask us about our seasonal beers*

## WINE

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### WHITES

Pinot Gris Duck Pond Gris - Willamette Valley, OR **\$9**  
Pinot Grigio \*Ca Donini Pinot Grigio - Delle Venezie - Italy **\$7**  
Chardonnay Louis Latour - Burgundy, France **\$10**  
Chardonnay \*StoneCap- Walla Walla, Washington **\$7**  
Sauvignon Blanc Silverado - Napa Valley, CA **\$12**  
Sauvignon Blanc Crossing - Marlborough, NZ **\$8**

### REDS

Cabernet \*StoneCap - Columbia Valley, Washington **\$7**  
Merlot \*StoneCap - Columbia Valley, Washington **\$7**  
Malbec Michel Torino - Calchqui Valley, Argentina **\$9**  
Red Blend Farmhouse - Sonoma, California **\$9**  
Pinot Noir Toad Hollow - Monterey, California **\$9**

### ROSE

Rose Otto Rose - Provence, France **\$12**

### SPARKLING

Roederer Estate Brut- Anderson Valley, CA **\$21**

*\*indicates house wine*

## MATISSE BAR COCKTAILS

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**PREMIUM LIQUOR | \$9** **WELL LIQUOR | \$6**

### Skinny Margarita

Choice of Tequila, fresh lime juice, triple sec, raw agave and lime garnish

### Old Fashioned

Choice of Bourbon or Whiskey, raw agave, bitters, orange slice and cherry garnish

### Mint Mojito

Choice of Rum, raw agave, fresh mint leaves, lime juice, soda water and lime garnish

### Sea Breeze

Choice of Vodka, cranberry juice, grapefruit juice, lime juice and lime garnish

### Mules

Your choice of spirit — Vodka, Tequila or Bourbon, lime juice, ginger beer, raw agave and lime garnish

### Tom Collins

Choice of Gin, lime juice, club soda, raw agave and lime garnish

### Citrus Sangria

Pinot Grigio, Saint Germain and Vodka

*Ask us about our seasonal cocktails*



# BAR MENU

## HAPPY HOUR | 4pm-8pm

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### Monday & Friday

### Social Night | Board Games

\$5 Draft Beers

\$3 Matisse Fries

\$5 Chicken Wings

### Tuesday

### Taco Tuesday

\$8 Margarita Cocktails

\$3 Street Tacos

\$7 Carne Asada Fries

\$3 Corona & Modelo

### Wednesday

### Wine Night

20% OFF Glass of Wine

\$8 Cheese Plate

### Thursday

### Cocktail Night

\$4 Well Cocktails

\$7 Premium Cocktails

\$7 Flatbreads (cheese or pepperoni)

## EATS

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### Matisse Parmesan Fries \$5

House fries tossed with sea salt & fresh garlic then topped with Parmesan cheese

### Potato Chips \$5

House chips tossed with sea salt & complimented with ketchup

### Criss-Cut Sweet Potato Chips \$5

Brown sugar sweet potato chips tossed with & complimented with BBQ sauce

### Spicy Garlic Edamame \$4

Freshly cooked edamame tossed with sea salt, chili flakes & fresh garlic

**\*plain option also available by request**

### Italian Meatballs \$7

All beef meatballs slowly cooked in seasoned house marinara then topped with cheese & complimented with sliced baguette

### Cheese Plate \$12

Selection of cheeses including brie, swiss, sharp cheddar & goat cheese, honey, candied pecans, fresh grapes & bread

### Hummus \$7

House hummus complimented with pita bread, cucumbers & cherry tomatoes

### Chicken Wings - Sweet Chili or Buffalo \$8

Six chicken wings fried to perfection then tossed in your choice of sauce

### Quesadilla \$9

**Mediterranean** | Whole wheat tortilla filled with mozzarella cheese, mushrooms, grilled red onions, kalamata olives, artichoke hearts & sundried tomato spread then grilled to perfection

**Pesto** | Whole wheat tortilla filled with mozzarella cheese, chicken & pesto sauce then grilled to perfection

**BBQ** | Whole wheat tortilla filled with mozzarella cheese, chicken, grilled red onions & BBQ sauce then grilled to perfection

### Bistro Burger \$9.95

American grass-fed beef, jack cheese, lettuce, tomato and chipotle ranch on a brioche bun served with a side of fries

### Chicken Penne Pesto \$11.95

Penne pasta with grilled natural chicken and sundried tomatoes, parmesan cheese tossed in a creamy pesto sauce

### Primavera Penne \$10.95

Penne pasta with seasonal veggies, parsley, basil, parmesan cheese tossed in a garlic tomato sauce

**Add chicken \$2.95**