

HAPPY HOUR

MONDAY - FRIDAY 3:00 - 5:00



SNACKS - \$6

MSK Fries
Beer Battered Onion Rings
Soup of the Day
Deep Fried Pickles
Organic Mixed Greens
Cabbage Slaw

WOOD FIRE PIZZA & ENTREES - \$11

House-Made Fennel Sausage Pizza

Tomato Sauce / Mozzarella

Margherita Pizza

Tomato Sauce / Fresh Mozzarella / Basil

Cacio Pepe

Fresh Pasta / Parmesan

Spicy Chicken Bites

Cabbage Slaw / MSK Hot Sauce

Painted Hills Burger

Organic Romaine Lettuce / Cheddar

Saffron Marinated Skewers

Chicken Thigh - 11 // Filet Mignon - 13

Wood-Fired Flat Bread / Fresh Herb Yogurt Dressing

HAPPY HOUR

WINE

SPARKLING - \$7

Prosecco | Gambino

WHITE - \$7

Rosé | 2023 Peyrassol

Pinot Grigio | 2023 Bollini

RED - \$7

Pinot Noir | 2022 Louis Latour Domaine de Valmoissine

COCKTAILS - \$9

MSK Mule

Hangar One Vodka / Lime / Cane Syrup / Fever Tree Club Soda / Fever Tree Ginger Beer

MSK Margarita

Real Del Valle Blanco Tequila / Lime / Lemon / Magdala Orange Liqueur / Cane Syrup

MSK French 75

Citadel Gin / Lemon / Cane Syrup / House Prosecco

MSK Sangria

Signature House Blend / Argonaut Brandy / Seasonal Fruit

MSK Mint Julep

Redemption Bourbon / Cane Syrup / Fresh Mint / Angostura Bitters

DRAFT BEER - \$7

Kolsch | Calicraft | Coast | Walnut Creek, CA

Wheat | White | Allagash | Portland, ME

Pilsner | Bo Pils | East Brother | Richmond, CA

IPA | Sculpin | Ballast Point | San Diego, CA

Blonde Ale | Salty Crew | Coronado Brewing | Coronado, CA

Hazy IPA | Karl The Fog | Calicraft | Walnut Creek, CA

