

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



HAPPY HOUR

WINE

SPARKLING - \$7

Prosecco | Gambino

WHITE - \$9

Orvieto | 2022 Campogrande

Rosé | 2022 Chateau Beaulieu

Pinot Grigio | 2023 Bollini

RED - \$9

Cotes Du Rhone | 2021 Saint-Esprit Delas

Pinot Noir | 2022 Louis Latour Domaine de Valmoissine



COCKTAILS - \$11

MSK Mule

Airem Vodka / Lime / Cane Syrup / Fever Tree Club Soda / Fever Tree Ginger Beer

MSK Margarita

Herradura Silver Tequila / Lime / Magdala Orange Liqueur / Cane Syrup

MSK Paloma

Herradura Silver Tequila / Grapefruit / Lime / Cane Syrup / Fever Tree Grapefruit Soda

Summer Sangria

Signature House Blend / Argonaut Brandy / Seasonal Fruit

DRAFT BEER - \$7

Kolsch | Calicraft | Coast | Walnut Creek, CA

Wheat Beer | Allagash | White Wheat | 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 | Stash Panda | Hop Valley | Eugene, OR