

DIRECTOR'S CUT LOUNGE

BEER & HAPPY HOUR MENU

BOTTLED DRINKS

BUD LIGHT \$6.00

BLUE MOON \$8.00

CORONA EXTRA \$8.00

HEINEKEN \$8.00

GUINNESS EXTRA STOUT \$9.00

ACE PINEAPPLE CIDER \$9.00

KONA BIG WAVE GOLDEN ALE \$9.00

SIERRA NEVADA PALE ALE \$9.00

LAGUNITAS IPA \$9.00

FOUNDERS PORTER \$9.00

ARROGANT BASTARD ALE (22OZ) \$12.00

BEER ON DRAFT

SPACE DUST - \$10.00 (16OZ)

*American Style IPA, well balanced and boozy
Elysian Brewing 8.2% ABV*

TANGERINE EXPRESS IPA - \$10.00 (16OZ)

*American Style Hazy IPA, tangerine and pineapple.
Stone Brewing 6.7% ABV*

DELICIOUS IPA - \$10.00 (16OZ)

*American Style IPA, citrus and spicy hops
Stone Brewing 7.7% ABV*

805- \$9.00 (16OZ)

*Light Blonde Ale, subtle malt, hop finish
Firestone Walker Brewing 4.7% ABV*

STELLA ARTOIS- \$9.00 (16OZ)

*Belgian Pilsner, pleasantly bitter and refreshing
Anheuser-Busch Brewing 4.8% ABV*

COORS LIGHT - \$6.00 (16OZ)

*American Style Pale Lager, light and refreshing
Anheuser-Busch Brewing 4.2% ABV*

HAPPY HOUR

Monday through Friday 12pm - 6pm

DRAFT

TANGERINE EXPRESS IPA - \$7.00 (16OZ)

*American Style Hazy IPA, tangerine and pineapple.
Stone Brewing 6.7% ABV*

805- \$6.00 (16OZ)

*Light Blonde Ale, subtle malt, hop finish
Firestone Walker Brewing 4.7% ABV*

STELLA ARTOIS- \$6.00 (16OZ)

*Belgian Pilsner, pleasantly bitter and refreshing
Anheuser-Busch Brewing 4.8% ABV*

WINES

LAYER CAKE - \$7.00

Malbec - Mendoza, Argentina

LIESL - \$7.00

Pinot Noir - Pfalz, Germany

CARMEL ROAD- \$7.00

Cabernet Sauvignon - Central Coast, California

JUSTIN - \$8.00

Sauvignon Blanc - Central Coast, California

BENVOLIO - \$6.00

Pinot Grigio - Friuli-Venezia Giulia, Italy

SOURCE OF JOY- \$8.00

Rose - Languedoc-Roussillon, France

FOOD

BAVARIAN PRETZEL - \$6.00

BRUSCHETTA - \$7.00

BONELESS WINGS - \$8.00

GRILLED CHICKEN PANINI - \$10.00

ANY PIZZA - \$10.00

DIRECTOR'S CUT LOUNGE

WINE MENU

RED WINES

JUSTIN - CABERNET SAUVIGNON

\$16.00 glass | \$28.00 double | \$48.00 bottle
Paso Robles, California

OPOLO - CABERNET SAUVIGNON

\$12.50 glass | \$22.00 double | \$37.50 bottle
Alexander Valley, California

CARMEL ROAD- CABERNET SAUVIGNON

\$9.00 glass | \$16.00 double | \$27.00 bottle
Central Coast, California

LIESEL - PINOT NOIR

\$9.00 glass | \$16.00 double | \$27.00 bottle
Pfalz, Germany

LAYER CAKE - MALBEC

\$9.00 glass | \$16.00 double | \$27.00 bottle
Mendoza, Argentina

WHITE WINES

KENDALL JACKSON - CHARDONNAY

\$9.00 glass | \$16.00 double | \$27.00 bottle
Central Coast, California

JUSTIN - SAUVIGNON BLANC

\$10.00 glass | \$17.50 double | \$30.00 bottle
Central Coast, California

BENVOLIO - PINOT GRIGIO

\$8.00 glass | \$14.00 double | \$24.00 bottle
Friuli-Venezia Giulia, Italy

SOURCE OF JOY - ROSE

\$10.00 glass | \$17.50 double | \$30.00 bottle
Languedoc-Roussillon, France

SEGURAS VIDAS - BRUT

\$9.00 split
Cava, Spain

DIRECTOR'S CUT LOUNGE

FOOD MENU

STARTERS

GARDEN SALAD \$9.00

romaine, tomato, red onion, croutons,
cheddar cheese - add chicken \$3.00

CAESAR SALAD \$9.00

romaine, croutons, parmesan cheese
- add chicken \$3.00

BRUSCHETTA \$9.00

6 toasted french baguette slices with tomato,
garlic, basil, drizzled with balsamic glaze

HUMMUS \$9.00

served with assorted vegetables and flatbread

QUESADILLA \$8.00

cheddar, jalapeno, red onions, tomato
served with sour cream and salsa
- add chicken \$3.00

BONELESS WINGS \$11.00

8 wings served with celery and carrot sticks,
ranch or blue cheese dressing
flavors: plain, buffalo, and barbecue

SIDES

GARDEN SALAD \$4.00

CAESAR SALAD \$4.00

SEA SALT KETTLE CHIPS \$4.00

ENTREES

CHEESE PIZZA \$10.00

house sauce, mozzarella, cheddar topped with
oregano - **add pepperoni \$3.00**

MARGHERITA PIZZA \$11.00

extra virgin olive oil, garlic, mozzarella,
tomato, topped with oregano and basil

MEDITERRANEAN PIZZA \$12.00

extra virgin olive oil, mozzarella, spinach,
artichoke hearts, tomato, black olives, feta

BBQ CHICKEN PIZZA \$13.00

barbecue sauce, mozzarella, grilled chicken
breast, red onions, tomato

GRILLED CHICKEN PANINI \$13.00

ciabatta roll, basil pesto, tomato, grilled
chicken breast, provolone, drizzled with
balsamic glaze - served with one side

VEGETABLE PANINI \$13.00

ciabatta roll, mushrooms, zucchini, spinach,
roasted red bell peppers, provolone, drizzled
with balsamic glaze - served with one side

CAPRESE PANINI \$11.00

ciabatta roll, roasted red bell pepper pesto,
tomato, mozzarella, drizzled with balsamic
glaze - served with one side

GRILLED CHEESE \$11.00

ciabatta roll, provolone, cheddar, tomato
- served with one side