

The
REZ
GRILL

SOCIAL HOUR

WEDNESDAY – SATURDAY • 3PM – 6PM
AVAILABLE AT THE BAR & LOUNGE

REZ BITES

YUKON GOLD POTATO TOTS 7
dill crème fraîche

DEVILED EGGS 7
b&b pickles, bacon, chives

CHOPPED SALAD 8
radicchio, salami, provolone, garbanzo beans, red wine vinaigrette

BANH MI 8
pork, pickled carrots, jalapeño, cilantro, mint

SMOKED FISH DIP 8
poblano-corn vinaigrette, tortilla chips, cilantro

BENTON'S HAM 9
house biscuits, cherry-pepper jam, red eye aioli

PEEL & EAT SHRIMP 9
rez spice, gringo blanco, lime

COCKTAILS 7

KHALESSI 🍷
house-infused cucumber vodka, pear, sparkling wine

IMPROVED G&T 🍸
gin, elderflower, tonic water, b'lure ice

WHEN WE WERE YOUNG 🍷
house-made sangria blend, fresh fruit

NEW FASHIONED 🍸
dark rum, chocolate bitters, dehydrated orange, filthy cherry

1944 MAI TAI 🍹
dark rum, house-made curaçao, orgeat, lime

REZ SMASH 🍹
house-infused cucumber vodka, macerated fruit, thyme syrup, soda

BELLINI 🍷
sparkling wine, peach purée

WINE BY THE GLASS 7

riesling | fess parker | santa barbara '16

pinot grigio | camelot | california • tapped

chardonnay | chateau st.jean | north coast • tapped

rosé | malene | central coast • tapped

pinot noir | j vineyards | sonoma county • monterey county • santa barbara county '15

merlot | kendall-jackson vintner's reserve | sonoma county '13

cabernet sauvignon | heritage | columbia valley '16

Must be at least 21 years old to consume alcohol. Tax & gratuity not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.