



HAPPY HOUR

The Grille at Somerset

Tues-Sun 4pm-6pm

SMALL PLATES

PERSONAL MARGHERITA PIZZA (GLUTEN FREE)

Cauliflower crust, organic tomato sauce, fresh basil,
buffalo mozzarella, olive oil **\$10**

Suggested Wine Pairing - Chateau Ste Michelle Rosé

ARTISAN CHEESE & CRACKER PLATE

Hummus, assorted crackers, almonds, cashews,
pecans, olives, grapes, assorted cheeses, fig &
strawberry jam **\$12**

*Suggested Wine Pairing -
Tribute Sauvignon Blanc or Crystal Basin Syrah*

SWEET CHILI CHICKEN WINGS

Sweet chili glazed chicken wings served with sea
salt seasoned skinny fries **\$8**

*Suggested Wine Pairing - Nahn SLN Chardonnay
Suggested Beer Pairing - Sierra NW Hazy IPA*

LOLLIPOP LAMB CHOPS

Grilled lamb pops served with a mint demi glaze
and mashed Yukon gold potatoes **\$12**

*Suggested Wine Pairing -
Kermit Lynch Vin De Vaucluse (Grenache/Syrah Blend)*

POT STICKERS

Pork stuffed and served with dipping sauce **\$6**

Suggested Wine Pairing - The Calling Pinot Noir

PAN SEARED AHI

Pan seared or blackened ahi, served with asian slaw,
wonton strips, wasabi, and ponzu sauce **\$10**

Suggested Wine Pairing - Meiomi Pinot Noir

GRILLED SIRLOIN

Top Sirloin, grilled and sliced, served with sea salt
seasoned skinny fries **\$10**

Suggested Wine Pairing - Joseph Carr Cabernet

SOMERSETT FRIES

Skinny fries tossed with Parmigiano Reggiano,
white truffle oil, and fresh herbs **\$8**

Suggested Wine Pairing - Ferrari Carano Pinot Grigio

CHOCOLATE DRIZZLED KETTLE CORN

Fresh kettle corn drizzled with white and milk
chocolates **\$5**

Suggested Wine Pairing - Kung Fu Girl Riesling

ON TAP

COORS LIGHT **\$5**

MAMMOTH "DOUBLE NUT" BROWN ALE **\$7**

BLUE MOON **\$7**

DOS EQUIS LAGER **\$7**

SAINT ARCHER BLONDE ALE **\$7**

SIERRA NEVADA SEASONAL **\$7**

SIERRA NEVADA PALE ALE **\$7**

SIERRA NEVADA HAZY LITTLE THING IPA **\$7**

WELL DRINKS **\$5**

HOUSE WINE **\$6**

Prices do not include tax & automatic 18% gratuity.