

Happy Hour Menu

Monday-Friday 3-6PM | Saturday 4-7PM | Sunday 4-9PM
(excluding holidays)

New England Clam Chowder

Bacon bread crumbs 5.95

Fried Brussels Sprouts

Honey butter, bacon bread crumbs 6.95

BBQ Pork & Sweet Potato Fries

White cheddar sauce, whiskey BBQ sauce 7.95

Mushroom Ravioli

Marsala cream sauce, parmesan 7.95 gf

Cod & Chips

Artichoke caper tartar sauce 8.95

Buffalo Chicken Sandwich

Green apple slaw, blue cheese 8.95

Bacon Brie Burger*

Bacon jam, caramelized onions, arugula, garlic aioli 9.95

Seared Teriyaki Tenderloins*

Spicy pineapple, sticky rice, daikon sprouts 9.95

Buffalo Chicken Wings

Blue cheese dressing 9.95 gf

Pacific Ahi & Salmon Poke*

Sushi rice, fried wontons 9.95

Country Fried Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 10.95

Warm Brie w/Macadamia Nut Crust

Sliced apple, honey, fruit compote, balsamic reduction 10.95 veg

Crispy Pacific Oysters

Artichoke caper tartar sauce, Bloody Mary cocktail sauce 10.95

Oven Roasted Crab & Artichoke Dip

Served with warm bread 11.95

Kincaid's Tasting Sampler*

Oven Roasted Crab & Artichoke Dip, Seared Teriyaki Tenderloins, Shrimp & Grits 24.95

Happy Hour Drinks

All Draft Beers \$1 Off

\$5.95

Stimson Estate Chardonnay or Red Blend

\$7.95

Santa Ema Chardonnay or Avalon Cabernet Sauvignon

Well Drinks \$6.95

Craft Cocktails \$6.95

Basil Gimlet Gin, fresh lime sour, simple syrup

Southern Sour Whiskey, Southern Comfort, fresh lemon & lime sour, Angostura bitters

Elderflower Greyhound House-infused grapefruit vodka, elderflower liqueur, grapefruit & orange juices

Raspberry Margarita Tequila, house margarita mix, raspberry puree, fresh lime

Classic Mojito Rum, muddled mint, lime, splash of soda

House Premiums \$8.95

Absolut Lime Tonic Tonic water, fresh squeezed lime

Buffalo Trace Manhattan Sweet vermouth, Gran Gala, orange bitters

Tito's Handmade Cosmo Bols triple sec, fresh lime

Captain Morgan's Dark & Stormy Ginger beer, Angostura bitters, fresh lime

Sauza Blue Silver Cadillac Margarita Gran Gala, house margarita mix, fresh lime

Only available in the lounge for guests 21 and over.
Happy hour items are not available to-go.

Signature Cocktails

Lavender Cosmo | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 11

Supernova | Grey Goose vodka, strawberry puree, sparkling wine float 13

Pink Lemonade | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 10

Cucumber-Ginger Martini | Tito's Handmade vodka, Domaine de Canton liqueur, fresh lime sour, mint, float of ginger beer 12

Ultimate Lemon Drop | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 11

Cucumber-Elderflower Smash | Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 11

Cask Aged Old Fashioned | Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 13

Tropical & Tiki

Premium Mai Tai | Mount Gay Black Barrel and Myers's Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 11

Rickhouse Punch | Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 12

Hotel Nacional | Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 11

Mojitos

The Original | Bacardi Superior rum, mint, lime 10

Pomegranate & Blood Orange | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 11

Sparkling Raspberry | Cruzan Raspberry rum, raspberry puree, sparkling wine 10

Classic Cocktails

Kincaid's Martini | Reyka vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 13

Moscow Mule | Smirnoff vodka, ginger beer, lime, served in a traditional copper cup 10

Uptown Manhattan | Woodford Reserve Custom Blend bourbon, Antica Formula vermouth, Bing cherry 13

Top Shelf Long Island | Mount Gay Black Barrel rum, Tito's Handmade vodka, Bombay Sapphire gin, El Jimador tequila, Gran Gala, fresh lemon sour, splash of Coke 12

Sazerac | Templeton Rye whiskey, St George Absinthe, bitters, lemon peel 12

Rob Roy | Monkey Shoulder scotch, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 12

Smokin' Southern Bloody Mary | George Dickel Tabasco Barrel Finish whisky, smoky Bloody Mary mix, applewood smoked bacon 12

Scratch Margarita | El Jimador 100% agave tequila, housemade margarita mix, lime 10

Cadillac Scratch | Milagro Silver 100% agave tequila, Cointreau, housemade margarita mix 13

Smoky Margarita | Herradura Reposado, fresh lemon juice, honey & ginger syrups, smoked sea salt rim 13

Simply Botanical

Ketel One Botanical vodkas distilled with natural fruit essences. Real ingredients with no sugar, no artificial sweeteners and no artificial flavors; light in calories and no carbs

Grapefruit Spritz | Ketel One Botanical Grapefruit & Rose vodka, Aperol, Giffard Crème de Pamplemousse rose liqueur, fresh lemon juice, orange bitters, prosecco 11

Cucumber Spritz | Ketel One Botanical Cucumber & Mint vodka, Noilly Prat dry vermouth, fresh lime sour, splash of soda 11

Peach Bellini Spritz | Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 11

Wine by the Glass

	6oz
Sparkling	
Prosecco Valdo DOC IT	11
Sparkling Roederer Estate Brut Anderson Valley CA	14
Sparkling Schramsberg Mirabelle Brut Rosé CA	16
Rose/White	
Rosé VillaViva Côtes de Thau FR	10
Rosé Edna Valley Vineyard CA	12
Moscato Ménage à Trois CA	8
Dry Riesling Chateau Ste Michelle Columbia Valley WA	8
Picpoul de Pinet Jadix Languedoc Roussillon FR	9
Pinot Gris Peter Yealands Marlborough NZ	11
Pinot Grigio Alta Luna Dolomite Alps IT	9
Sauvignon Blanc Villa Maria Marlborough NZ	10
Sauvignon Blanc Matanzas Creek Winery Sonoma CA	12
Chardonnay Kincaid's House White Santa Ema CH	9
Chardonnay Chateau Ste Michelle Columbia Valley WA	10
Chardonnay La Crema Sonoma Coast CA	12
Chardonnay Sonoma-Cutrer Russian River Ranches CA	15
Red	
Pinot Noir Nielson Santa Barbara County CA	12
Pinot Noir Erath Resplendent OR	14
Pinot Noir Acacia Vineyards Carneros CA	16
Merlot Drumheller Columbia Valley WA	9
Merlot Rodney Strong Sonoma CA	11
Malbec Bodegas CARO Aruma Mendoza ARG	10
Zinfandel Edmeades Mendocino CA	10
Red Blend Fonseca Periquita Reserva POR	11
Red Seven Falls Cellars "Rapids Red" Wahluke Slope WA	9
Cabernet Sauvignon Kincaid's House Red Avalon CA	9
Cabernet Sauvignon Los Vascos Colchagua CH	10
Cabernet Sauvignon Joel Gott 815 CA	12
Cabernet Sauvignon Penfolds Max's S AUS	14
Cabernet Sauvignon Arrowood Sonoma CA	16

Beer

Draft

Speakeasy Prohibition Amber (ABV 6.1%), San Francisco, CA	6.5
Anchor Steam (ABV 4.9%), San Francisco, CA	6.5
Trumer Pilsner (ABV 4.9%), Berkeley, CA	6.5
Lagunitas IPA (ABV 6.2%), Petaluma, CA	7
Stone Brewing Ruination Double IPA (ABV 8.5%), Escondido, CA (served as a 10 oz pour in a snifter)	7
Saint Archer Pale Ale (ABV 5.5%), San Diego, CA	6.5
Widmer Hefeweizen (ABV 4.9%), Portland, OR	6.5
Deschutes Rotating Handle , Bend, OR	7
Blue Moon Belgian White (ABV 5.4%), Golden, CO	6.5
Coors Light Lager (ABV 4.2%), Golden, CO	5.5
Guinness Stout (ABV 4.2%), Ireland	7

Bottled

Sierra Nevada Pale Ale , Chico, CA	6
Bear Republic Racer 5 IPA , Healdsburg, CA	6
Omission GF , Portland, OR	6
Deschutes Black Butte Porter , Bend, OR	6
Bud Light Lager , St. Louis, MO	5.5
Michelob ULTRA , St. Louis, MO	5.5
Angry Orchard Hard Cider , Cincinnati, OH	6
Corona Extra Lager , Mexico	6
Heineken Lager , Holland	6.5
Beck's Lager Non-Alcoholic , Germany	6

Bar Menu

Appetizers

Oven Roasted Crab and Artichoke Dip Served with warm bread 17

Oysters on the Half Shell* Bloody Mary cocktail sauce, mignonette 18 gf

Country Fried Calamari Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 15

Jumbo Prawn Cocktail Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 18 gf

Warm Brie With Macadamia Nut Crust Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg

Buffalo Chicken Wings Housemade hot sauce and Point Reyes Farmstead blue cheese dressing 12 gf

Seared Teriyaki Tenderloins* Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

Shrimp and Grits New Orleans BBQ sauce, white cheddar grits, bacon, green onions, gremolata 15

Kincaid's Tasting Sampler*

Oven Roasted Crab & Artichoke Dip,
Seared Teriyaki Tenderloins, Shrimp & Grits 35

*For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more.
100% of this is paid directly to the service staff of our guests.*

Bar Menu

Entrees

Beer Battered Cod and Chips Pacific cod fillets, Anchor Steam beer batter, housemade artichoke caper tartar sauce 19

Steamed Fresh Clams White-wine broth, chili flakes, garlic, artisan bread, fries 18

Crispy Cod Tacos Avocado salsa, chipotle-lime sour cream, soft corn tortillas 17

Turkey Club Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Prime Rib French Dip* Garlic butter, horseradish, housemade jus on French bread 19

Maple Chicken Salad Organic mixed greens, red bell peppers, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, maple vinaigrette 18

Char-Grilled Chophouse Burger* All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, brioche bun 19

- *Gluten-free bun available upon request for an additional \$1 -*

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Libations

Cognac

Courvoisier VS
Rémy Martin VSOP
Hennessy VS
Hennessy XO

Port

Graham's Six Grapes
Graham's 10 Yr Tawny
Graham's 20 Yr Tawny
Graham's 30 Yr Tawny

Single Malt Scotch

Highlands malts

The Balvenie DoubleWood
Glenfiddich 12 Yr
The Glenlivet 12 Yr
The Glenlivet 18 Yr
Glenmorangie 10 Yr
The Macallan 12 Yr
The Macallan 18 Yr
Oban 14 Yr

Islay malts

Lagavulin
Laphroaig 10 Yr

Scotch Blends

Chivas Regal 12 Yr
Cutty Sark
Dewar's White Label
Johnnie Walker Black
Johnnie Walker Blue
Monkey Shoulder

Whiskey

Bushmills
Canadian Club
Crown Royal
George Dickel Tabasco
Barrel Finish
Gentleman Jack
Jack Daniel's
Jack Daniel's Single-Barrel Proof
Jameson
Jameson Select Reserve
Black Barrel

Bulleit Rye
Jack Daniel's Rye
Woodford Reserve Rye

Bourbon

Baker's
Basil Hayden's
Blanton's
Booker's
Buffalo Trace
Bulleit
Jim Beam
Knob Creek
Maker's Mark
Old Forester
Wild Turkey 101
Woodford Reserve
Woodford Reserve Custom Blend

Gin

Beefeater
Bombay
Bombay Sapphire
Botanist
Hendrick's
Nolet's
St. George Botanivore
St. George Dry Rye
Tanqueray
Tanqueray No. TEN

Libations

Vodka

Absolut | Citron | Lime
Mandrin | Peppar
Finlandia Grapefruit
Grey Goose
Grey Goose La Vanille
Ketel One
Ketel One Citroen
Ketel One Botanicals
Grapefruit & Rose
Cucumber & Mint
Peach & Orange Blossom
Reyka
Smirnoff
Stolichnaya
Tito's Handmade

Rum

Bacardi Superior
Captain Morgan Spiced
Cruzan 151
Cruzan Raspberry rum
Malibu Coconut
Mount Gay Black Barrel
Mount Gay Eclipse
Meyer's Original Dark

Tequila

Cazadores Reposado
Don Julio Silver
Don Julio Añejo
El Jimador Silver
Herradura Silver
Herradura Reposado
Herradura Añejo
Milagro Silver
Patrón Silver
Sauza Blue Silver

Cordials & Liqueurs

Antica Formula Vermouth
Aperol
Baileys Irish Cream
Bols Elderflower
Bols Peach
Bols Sour Apple
Bols Triple Sec
Bols Watermelon
Campari
Caravella Limoncello
Chambord
Cointreau
Disaronno Amaretto
Domaine de Canton
Drambuie
Fernet-Branca
Frangelico
Galliano
Giffard Abricot du Roussillon
Giffard Crème de Pamplemousse
rose
Giffard Crème de Pêche de vigne
Giffard Crème de Violette
Giffard Elderflower
Gran Gala
Godiva Chocolate
Grand Marnier
Jack Daniel's Honey
Jägermeister
Kahlúa
Lillet Blanc
Luxardo Maraschino Liqueur
Noilly Prat Dry Vermouth
Solerno Blood Orange
Southern Comfort
St. George Absinthe
Tia Maria Coffee
Tuaca