



NapaLife –

For those who live in Napa Valley
– and those who wish they did

An Insider's Look at Napa Valley

Aug. 28, 2024

Happy hours and specials at Napa Valley Restaurants

Here are happy hours and specials at Napa Valley restaurants. Happy hours are 4 to 6 p.m. unless indicated otherwise. Thanks to Juanita Diana Feeney, who checked most of them (some haven't responded.) checked them

They should be up to date but they change often. Email updates and corrections to jdianafeeney@gmail.com and paul@paulfranson.com. www.NapaLife.com

American Canyon

Monday-Friday

La Strada 4:30-6:30 p.m.

Sunday to Thursday

Table 29 Bistro at the Doubletree 5 to 7 p.m.

Napa

Daily

Alba at the River Terrace Inn 4-8 p.m. Bar menu includes charcuterie board, bahn mi sandwich, tacos, rainbow salad, wings, churros, burger, fries no drink specials

Applebee's 3-6 p.m. and 9-11 p.m. Snacks: Boneless wings \$5.90, Brew Pub Pretzels & beer cheese dip \$4.50, mozzarella sticks \$4.50, spinach & artichoke dip \$5.90 and onion rings \$3.75. Well Liquors, Coors and Miller Lite \$3. Wine \$4 and \$6. Some mixed drinks \$5 and \$4. Half-price appetizers from 9 to closing.

Bear at Stanly Ranch \$12 Hanson Martinis and \$25 Bear Burger and Beer beginning at noon.

Cadet (except Wednesday) Power Hour 5-6 p.m. Half priced wines by the glass and beer

Carpe Diem 4-6 p.m. wine and bubbly \$7

Chispa 3-5 p.m. House Margarita, nectarine jalapeño Margaritas, Clarified Paloma \$10, 20% off wine (glasses & bottles), \$2 oysters (min 6), fried calamari

Downtown Joe's Monday – Thursday in Tap Room only. Friday happy hour everywhere. Well cocktails, shooters and mocktails, house beer, house wines, Louse Taster Set \$4.95. Food: Buffalo wings, potato skins, corn riblets, garlic fries, Caesar salad, nachos, chicken quesadilla \$7.95

Empress M 3 to 6 p.m. with special prices for beer, well drinks, wine, dim sum and snacks.

Frida's Mexican Grill 3-6 p.m. Beverages: beers \$ 4.50, Frida's own brewed beer \$3 all day, every day, house Margarita \$6.50, wine: Chardonnay, Sauvignon Blanc, rosé, White Zinfandel, Merlot and Cabernet \$6. Appetizers: soft tacos \$5.50, gringo tacos \$5, chicken tinga tostadas \$6, nachos \$7, chicken wings \$6, French fry nachos \$7, caesar salad \$5, six layer dip \$7, ceviche tostadas \$6 and sopes \$6.

Il Posto Trattoria 3:30-5:30 p.m. bar only. House red or white wine \$8, well cocktails \$8, all beers \$4. Antipasti: Il Posto garlic bread \$8, fried calamari \$11, arancini \$, bruschetta \$10, olive fritte \$7, bacon mac & cheese \$10 and Margherita pizza and beer \$24

Jax White Mule Diner 6-9 p.m. Cocktails \$7: Mimosa, Jax Mule, Margarita, Paloma, Old Fashioned, Whiskey Sour and First Street Highball. Bar snacks: Herb roasted almonds \$3, citrus marinated olives \$4, beignets \$6, guacamole \$8, Bottle Rock Tots \$8, chicken wings \$8 and white truffle fries \$8. Draft beer \$6. White wines \$7 and \$9, red wines \$7-\$12. Bubbles \$7 and \$9

Loveski Deli 3-7 p.m. Matzoh ball soup \$6 and five latkes \$6. Drinks are Pabst Blue Ribbon \$2 and Hen House IPA \$6.

Mercantile Terrace & Mercantile Social at Andaz Hotel 4-10 p.m. Spiced nuts \$10, olives \$10, tater tots \$16, cheese and charcuterie \$28, deviled eggs \$14, tacos \$16, fries \$12, garlic truffle fries \$16

Napkins Bar & Grill 3 to 6 p.m. at bar and patio. Chicken Satay \$13, cheese curds \$12, lamb and beef meatballs \$14, burrata mushroom toast \$14, soft taco trio \$14, Napkins wings \$12, and crispy calamari \$14. Well cocktails - any kind of Mule and Napkins Margarita \$10. Draft Beer \$7, Bottled Beer \$6. Monetto Prosecco \$7, French Solis Lumen Rosé \$6, Landmark Chardonnay \$7, house red blend \$9, Seaglass Riesling \$5

North Drink specials 3-6 p.m. See food specials under days.

Slanted Door 3-5 p.m. – At bar and outside patio Shrimp & Garlic dumplings \$9, Imperial rolls, chicken steam buns \$10, Hamachi tartare and chicken wings \$12 Select beer, cocktails and wine \$7-\$12

Slanted Door 3-5 p.m. At bar and outside patio. shrimp & garlic dumplings \$9, imperial rolls, chicken steam buns \$10, hamachi tartare and chicken wings \$12. Select beer, cocktails and wine \$7-\$12

ZuZu Late Night 10 p.m.-close: spiced almonds or olives \$6, Serrano ham bacadillo \$16, fire roasted mussels \$18, fire roasted shrimp \$20, croquets \$12, albondigas \$16, chimichurri flat-iron steak \$22, patatas \$12, garum on toast with Manchego cheese \$10

Monday-Friday

Andaz 3-6 p.m. Food:50% off all shareable items and flatbreads. Drink: \$2 off all beer, well drinks and house cocktails. \$3 off wines by the glass and 25% off all wines by the bottle.

Bar Lucia 3-6 Bucket of Rolling Rock Beer \$20, Bottle of Rose \$20

Barnhouse Napa Brews 3:30-5:30 p.m. Draft beers \$5, \$2 off glasses of wine, and \$1 off English pies.

Be Bubbly Bubble Hours are Monday through Friday 5 to 6 p.m. extended till 7 p.m. on Mondays for locals and industry. 20% off by the glass, \$10 Aperol Spritz and \$6 beer. Bistro bites ranging from \$6-\$12 as well. Mention NapaLife and you get Sea Salt Chips with your purchase of Bubbly

Bounty Hunter 3-6 p.m. Small bites such as wings blue cheese chips and a miniature BBQ platter. Well drinks are two dollars off, draft beer is \$5, and they offer a selection of a couple wines by the glass under \$10 dollars as well.

C Casa C Casa offers special pricing from 3 to 6 p.m. on Margaritas, Tequila flights and bar bites including guacamole and chips, chicken street tacos, nachos not!, taquitos and C Casa Wings. (And during Local's Night on Tuesdays, happy hour is 3 p.m. to close)

Compline 3:30-5:30 p.m. Wines by the glass \$10, Duck fat fries \$10

Don Perico 11 a.m.-6 p.m. \$7 Margarita and \$5 draft beer and complementary chips and salsa.

Downtown Joe's 4 - 6 p.m. Half off Downtown Joe's Craft Beer, wine by the glass and selected appetizers

Eiko's Monday to Friday 4 to 5:30 p.m. Dine-in only

\$5

- Edamame
- Avocado roll (8pc) avocado
- Veggie roll (6pc)

\$6

- Sweet & spicy edamame
- Blackened edamame
- Healthy fries: tempura green beans sesame dipping sauce
- California roll (8pc)
- Tempura shishito peppers
- Poki roll (8pc)

\$9

- Spicy tuna or Hamachi roll
- Salmon & avocado roll

\$10

- Hamachi jalapeño sashimi (4pc)

- Teriyaki chicken wings (4pc)
- Eiko's Fried calamari
- Sanchez roll
- Tempura scallop roll
- Fried gyoza (6pc) shrimp or pork

\$15

- 1/2 dozen Tomales Bay Miyagi oysters, mignonette

Drink specials

- Coors Lite \$4
- Craft and import draft \$5
- Well drinks \$8
- Glass of red or white wine \$9
- 10-oz carafe of hot or cold sake \$11

El Guadalajara Discount margaritas, beers, taquitos, and other appetizers.

Filipi's 3-5 p.m. Early Bird Specials Pizzas from \$15-\$19, 1/2 sandwich & soup or Salad \$13.25, pasta dishes \$12-\$14

Forge Pizza 3 to 5 p.m. The specials include Forge PB&J – Margherita pizza, Forge beer and shot of Jameson (\$ upgrades) \$20 Shishito peppers, \$7;

Margherita pizza, \$10; any specialty Forge pizza, \$13; beer-battered cheese curds, \$8, Buffalo Wings \$10. Draft beer \$3 off, well spirits, \$6, house red or white wine, \$5.

Folklore 3-5 p.m. Smoked trout on flatbread \$12, Philly pretzel \$6, popcorn or olives \$6, sardine, tuna or mackerel with mustard and cornichons \$12, Little Gem salad \$15, merguez sausage hot dog \$17, tarte flambe \$22, flatbread with hen of the woods \$22,

Fumé Bistro at the bar only with wine \$7, well cocktails \$7, bottled beer \$4, onion rings \$5, spicy fries \$5, white truffle mac & cheese \$7 and flatbread of the day \$7

Galpão Gaucho Monday – Friday 4-6:30 p.m. Sunday 3 - 6 p.m. Bar only. Extensive entrée-like bar plates plus caipirinha, \$9; Chandon Brut, \$9; Belvedere, \$9; Colomé Torrontes, \$9; Jack Daniel's, \$9; Terrazas Reserva Malbec, \$10; beer – select draft options, \$6

Hop Creek Pub Chicken wings \$9.50, hummus and dippers \$6, crispy calamari \$10, pretzel bites \$4, maple glazed Brussels sprouts \$6, garlic pub fries \$6, Margarita flatbread \$8.50, We Meat Again Flatbread \$10.50, Shiitake Hits the Fan Flatbread \$12, ahi poke \$11.50 and pickle fries \$6. Well Drinks \$4.50, House Draft Beer \$4, \$1 off all guest beers, House Wines - Cabernet Sauvignon, Chardonnay, Sauvignon Blanc \$6

Kitchen Door 4-5:30 p.m. Drinks: \$2 off draft beer, \$2 off wines on tap, \$6 vermouth aperitif-soda with Uncharted Vermouth Rouge, \$10 house Margarita and \$10 Paula Kornell sparkling wine. Eats: “Chips & Dip” potato skins, French onion dip, \$7; classic Buffalo Wings, \$11; rotisserie chicken wings, teriyaki glaze, sesame seed, spicy mayo, \$11; Margherita pizza \$15 and KD Nachos, tortilla chips, pinquito beans, pickled jalapeño, chipotle lime crema, scallions, cheddar cheese, salsa roja, \$10

Marriott Little Summer lemon basil ranch wings \$8, pork & cabbage dumplings \$7, pulled pork sliders \$3 each, shrimp tacos \$4 each, bacon mac & cheese \$9, soft pretzel bites \$7, smoked red onion rings \$6, deviled eggs \$5 and truffle Parmesan tots \$6. Domestic drafts, house wine and well drinks are \$5.

Model Bakery 3-4 p.m.

Los Agaves Happy hour at the bar noon-5 p.m. guacamole \$10, ceviche \$12, street tacos \$3 ea, nachos \$9, taquitos \$8, power bowl \$12, house Margarita \$8, domestic beer \$3, imported beer \$4, Charles Krug Sauvignon Blanc \$8, Rolando Blanc \$9

Napa Palisades 3 - 6 p.m. Drinks: \$6 NPS pints, \$6 Peachy Whiskey Tea, \$8 Saloon Mule, \$8 Elijah Craig Old Fashioned, \$8 glass of white, rose or red wine and \$11 Shot & Beer (NPS Pint & Whiskey). Bites: Beer & Ball \$8, HH slider \$6, HH taco \$3, sticky ribs (2) \$6, beer cheese dip & pretzels \$6, pork belly bao buns (2) \$6, Winging it Wings \$7 and HH crostini (2) \$4

Weekday Specials:

- Mule Monday: meatball slider \$4, Saloon Mule \$6
- Tequila Tuesday: street tacos \$2.50, Tequila shots \$6, house Margarita \$8

- Whiskey Wednesday: JC's nachos \$6, Elijah Criag Old Fashioned \$6
- Throw 'em Back Thursday: NPS Pint \$5, Buffalo wings \$1 per wing
- Fizzy Friday: Chorizo Fries \$6, Watermelon Fizz

NapaSport 11 a.m.-5 p.m. Draft beers for \$5, white, rosé and sparkling wine for \$5, red wine for \$6 and well drinks \$7. Food specials include two pulled pork sliders \$7, five chicken wings \$9, mini corn dog \$8, and large French fries \$8.

Norman Rose 3-6 p.m. \$5 draft beers, a \$2 discount on wine and select appetizers and cocktails such as onion rings \$5, sliders \$9, and wings \$9, though they vary.

North Bar & Grill (closed Tuesday) 10 buck chuck ½ lb chuck burger and fries \$10. Pitchers of PBR \$10

Stone's Sports Bar & Lounge 4 – 7 p.m. Discounts on well drinks and shots.

Super Duper Burger

Order your favorite burger and get free fries with a purchase of any beer, wine or spiked shake from 4 to 6 p.m.

The Q Restaurant & Bar 4-6 p.m. 50% off all alcoholic beverages including all cocktails, beer and wine from Napa and Sonoma Valleys as well as selections from Burgundy and Rhone. Special bar menu, too.

Remember that they're now at 1313 Main St., Napa.

Monday to Thursday

Azzurro Pizzeria white and red wine by the glass, beers, meatballs, arancini and pizza at special prices.

Feast It Forward (closed Wednesday) from 12-5 p.m. Locals get 10% off bottle purchases or \$25 curated splash of four wines

Napastäk 3-5 p.m. Select wines by the glass for \$10, half off pastries.

Napkins Bar & Grill 3-6 p.m. Well drinks \$8, mojito, Margarita \$12, beer \$6, wine \$8. Food: burrata salad \$15, crispy calamari \$12, ahi poke \$14, Caesar salad \$10, wings \$12, mixed green salad \$10, burger \$14, linguini shrimp \$22, sea salt fries \$6, garlic fries \$6, garlic bread \$7, corn bread \$6, mac and cheese \$9

Tuesday to Friday

Napa Yard House cocktails, \$12 beer a dollar off,

Osha Thai 5-7 p.m. Truffle fries \$9, chicken wings \$10, beef jerky \$11, Local house wines \$8, Special Prices Cocktails \$9, Sinha Beer \$5, Tom Yum craft beer \$7, signature cocktails \$14

Torc 5-6p.m. wines by the glass \$6, Double IPA, Pilsner, lager, stout \$5, deviled eggs, sweet potato pakora, roasted almonds, olives \$6, special cocktails \$8

Wednesday through Friday

Napa Valley Bistro 3:30-5:30 Wings, crispy calamari, Mexican shrimp \$8, street tacos \$7, crispy Brussel sprouts, garlic fries, Ozzie's Fries \$7, fried prawns \$9, sangria \$7, Pabst Blue Ribbon \$4, hard cider \$4, Arnold Palmer and sodas \$3

Wilfred's Lounge 3-5 p.m. fried pickles \$7, chicken wings, smoked salmon Rangoons, Spam sliders, coconut shrimp \$9; Pink Palace \$9, Pahulu \$9, Blue Hawaii \$9, Tahitian Punch \$9, mocktail \$6, wines \$7-\$8, lager \$6, West Coast IPA \$6, apple cider \$7

Thursday through Monday

Charlie Palmers Steak 4-7 All small plates half off, house wine and cocktails \$10, Well spirits \$7, draft beer \$5, Fernet-Branca \$2

Friday and Saturday

Morimoto Asia 9-11 p.m. Late-night reduced price menu

Sunday to Thursday

Tarla 3-6 p.m. Chicken kebab on a pita \$12, Greek fries \$6, spanikopita \$9, zucchini cakes \$8, warm hummus \$8, Greek dip trio \$9, calamari fritto misto \$12 and mac and cheese \$8. House red, white, or sparkling wine \$8, Tarla Sangria \$9, bottle and draft beers \$5 and well cocktails \$9.

Sunday through Thursday

Sky & Vine – Reverse happy hour 8-10 p.m. Small plates like shishito peppers, impossible siders, truffle fries, fried pickles, \$8. Sparkling white or red \$10, cocktail on tap \$10, Monday – oysters \$2.50 (minimum 4), Tuesday taco and tequila \$2.50 tequila

Monday

Andaz Local's night, 20% off all food and beverage for Napa Valley locals all day – available at Farmer's Table breakfast restaurant and two cocktails bars, Mercantile Terrace and Mercantile Social

Armistice Brewing Co. \$6 beers all day Monday

Be Bubbly industry bubbly hour from 6 to 8 p.m.

Benevolent Neglect Wines \$9 wines by the glass and BYOV (bring your own vinyl) from 6-8 p.m.

C Casa Happy Hour with special price on Margaritas, Tequila flights and bar bites from 3 to 6 p.m.

Charlie Palmer Steak half priced burgers in the bar and lounge from 4-10 p.m.

Downtown Joe's Industry night during karaoke

North Spirits and Tapas Burger Night from 4 to 9 p.m. \$10 burger and fries and specialty burger menu.

Sky & Vine on the Archer's rooftop Oyster Mondays

Tuesday

Andaz Industry night, \$8 dollar beer and a well tequila shot, 25% off food, and 25% off well drinks 10-midnight – Available at Mercantile Terrace and Mercantile Social

Downtown Joe's pizza for \$12

North Spirits and Tapas Taco Tuesday! special taco menu plus full menu available 4-9 p.m.

Oxbow Public Market has Locals Night, a big happy hour with more of its vendors participating from 4 p.m. to closing. See all at oxbowpublicmarket.com. Here are some examples of food and drinks:

- **Bar Lucia** – \$20 bucket of Rolling Rock; \$20 bottle of house Rose
- **C Casa** –special price on Margaritas, Tequila flights and bar bites from 3 to Closing
- **Eiko's at Oxbow** – \$5 edamame, avocado roll (8 pc), veggie roll (6 pc), \$6 California roll (6 pc), poke roll, \$9 spicy tuna or hamachi handroll, salmon and avocado roll, \$10 hamachi jalapeno sashimi (4 pc)
- **Hog Island Oyster Company** – Happy Hour half off oysters, half off select wine and beer
- **Kara's Cupcakes** – \$2 mini cupcakes
- **Live Fire Pizza** – \$17 for a Margherita pizza and draft beer
- **Loveski's** – PBR beer \$2, Potato Latkes, Matzo ball soup \$6
- **Oxbow Cheese and Wine Merchant** Tuesday Locals' night and Wed Happy hour \$5 beer and \$10 wine specials

Sky & Vine on the Archer Taco + Tequila Tuesdays

Tuesday and Wednesday

Hog Island Oyster Co. 4-6 p.m. Happy Hour half off oysters and select wine and beer

Tuesday-Friday

Osha Thai 5-7 p.m. Osha's Tom Yum Beer \$9, selected red, white and sparkling wine \$9, happy hour cocktails \$10 (Mai Thai with Han Soju rum + OJ + pineapple juice + porn grenadine, Lychee Tini "Han" Soju vodka + fresh lychee + lemon soda or Mango Rita "Han" Soju Tequila + mango-lime soda + chili salt.

Osha's Happy Platter \$42 – 10 fresh oyster and truffle French fries, chicken wings and beef jerky

Drinking snacks: fresh oyster each \$1.50, daily half-shell fresh oyster truffle French fries \$9, French fries tossed with pesto truffle dust, chicken wings \$10 crispy chicken wings tossed with tamarind caramel, beef jerky \$11 sun-dried one day hanger steak beef jerky with house sriracha

Torc Happy hour at the bar (10 seats nonreservable) 5-6 p.m. \$8 selection of wines and cocktails, \$5-\$6 draft beers, \$6 bar bites.

North Bar and Grill 3 to 6 p.m. draft beer is \$5, well cocktails \$7 and sparkling, white and red house wine is \$7. Drink of the day is \$10.

Cumin-dusted chips and guacamole for \$5, the "hottest hot wings in the north" with cool ranch dipping sauce for \$7, street tacos for \$7 or two beef sliders and a choice of a pint on draft for \$10. Oyster hour is 5-6 p.m. with oysters on the half shell or Rockefeller.

Waterfront Seafood Grill 3-5 p.m. "Between the Tides" promotion. Conundrum red or white wines by the glass are \$7, and beers on tap for \$6. Reyka Vodka, Hendricks Gin, Milagro Tequila and Tullamore Dew Irish whiskey drinks are \$8.

Tuesday - Sunday

The Lincoln

3:30-5:30 p.m. Happy Hour specials include discounts on bites like the hash mac and truffle popcorn, \$2 off wines by the glass, beer and liquor, \$5 draft beers and \$13 specialty cocktails. Happy Hour Menu

11 p.m.-1:30 a.m.: Late Night Menu with specials on bites, \$2 off wines by the glass, beer, and liquor, \$5 draft beers, and \$13 specialty cocktails.

Wednesday

Andaz 20% off all wines by the glass and bottle.

Bear at Stanly Ranch 30% off whiskey selection starting at noon

Cadet Wine Wednesday with a different winery, importer or theme.

C Casa Happy Hour with special price on Margaritas, Tequila flights and bar bites from 3 to 6 p.m.

Hog Island Oyster Bar 4-6 p.m. 1/2 off oysters, 1/2 off select wine and beers

The Lincoln Wine & Wing Wednesday from 3:30 p.m. to close. Enjoy 25% off all wines by the glass and by the bottle and \$8 wings (choose from lemon pepper feta, adobo and Buffalo blue cheese)

North Wild Wing Wednesday. Special wing menu plus full menu 4-9 p.m.

Oxbow Cheese & Wine Merchant "Hoppy Hour" from 4 to 6 p.m. with \$5 pints of beer.

Sky & Vine on the Archer Hot Wing Wednesdays

Wilfred's Wilfred's Wednesday – bring your Wilfred's Lounge Tiki Mug on any Wednesday and all your specialty cocktails are half off. Buy a new tiki mug from Wilfred's Lounge on Wednesday and the specialty cocktail is included.

Wednesday – Friday

Napa Valley Bistro 3:30-5:30. Nibbles: Spicy mango-jalapeno BBQ wings \$8, crispy calamari and green beans \$8, Mexican shrimp Cajun ancho-chipotle sauce \$8, grilled chicken street tacos \$7, beer battered fried prawns \$9, crispy roasted Brussel sprouts \$7, garlic fries \$7 and Ozzie's Fries \$7.

Vino \$7: Cabernet Sauvignon, Secundino Sauvignon Blanc, JP Chenet, Blanc de Blanc bubbles and Champagne cocktail. Red and white Bistro Sangria \$7. Can of Cold. Lost Coast beer: Hazy IPA \$5, Pabst Blue Ribbon \$4, Cosmic Crisp Hard Cider \$4

Norman Rose 3-6 p.m. \$5 draft beers, a \$2 discount on wine and select appetizers and cocktails such as onion rings (\$5), sliders (\$9), and wings (\$9), though they vary.

Wilfred's Lounge lunch Wilfred's serves lunch of pineapple fried rice, Paua's sandwich (similar ingredients a Cuban sandwich), lunch plate of chicken katsu or kalua pork with steamed rice and macaroni salad or two Spam sliders for \$2 Wednesday to Friday from noon to 3 p.m.

Wilfred's Lounge Happy hour Wednesday, Thursday and Friday from 3-5 p.m.

Pupus include three Huli Huli chicken wings \$9, three smoked salmon Rangoons \$9, two Kalua pork sliders \$9, three coconut shrimp \$9, three crispy vegetable pakora served with mint chutney \$7.

Drinks include 1944 Mai Tai \$8. Tahitian Punch with aged Jamaican rum, Fassionola gold, lime, Falernum, Vango bitters \$8; Espresso Tikitini vodka, Koloa coffee infused rum, Copalli cacao rum, macadamia nut liqueur, Griffio coffee liqueur, house coffee \$8; Blue Hawaii \$8, Uma Ube \$8, Annabella, Napa Valley Sauvignon Blanc \$7 or Flora Springs Merlot \$8 and Taco Truck Lager \$5 or West Coast IPA \$6

Wednesday to Sunday

Grove at the CIA at Copia 5-6 p.m. discounted drinks and 5-close the bar menu is available

Thursday - Monday

Charlie Palmer Steak in Archer Hotel 4 – 7 p.m. in bar and lounge only Includes small plates \$10 cocktails, house sparkling, white, rosé and red wines and draft beer.

Thursday

Bear at Stanly Ranch \$1 oysters and \$12 glass of sparkling wine beginning at noon.

Charlie Palmer Steak in Archer Hotel \$5 lobster corn dogs in the bar and lounge from 4-10 p.m.

Chateau Buena Vista 4-7 p.m. 25% savings off featured bottle and by the glass selections. Reservations are not required.

Wilfred's Wine Down Thursday– they waive corkage for all bottles of wine brought in and all bottles of wine on the list are half off.

Thursday – Saturday

North 4-6 p.m. Happy hour food: chips & guac \$5 carne asada street tacos \$8, hot wings \$8, two beef sliders and a pint of beer of your choice \$12

Friday

Benevolent Neglect Wines \$9 wines by the glass and BYOV (bring your own vinyl) from 6-8 p.m.

C Casa Happy Hour with special price on Margaritas, Tequila flights and bar bites from 3 to 6 p.m.

Charlie Palmer Steak in Archer Hotel \$2.50 oysters

Robert Mondavi Arch & Tower Golden Hour 4-7 p.m. Napa Neighbors enjoy 20% off wines by the glass and small plates. Walk-ins are welcome

Wilfred's Friday Lunch Specials, an ever-changing lunch menu of smaller portions at a reduced price. Menu usually posted to Instagram. 12 p.m. to 3 p.m.

Sunday

The Lincoln Industry Night from 3:30 p.m. to closing. If you are in the hospitality industry in Napa, receive 20% off your bill every Sunday. Just bring proof of employment.

North Spirits & Tapas game day menu from 10 a.m. to 6 p.m.

Sky & Vine at the Archer Brunch with bottomless Bloody Marys, Micheladas and Mimosas from 11:30 to 3 p.m.

Sunday-Thursday

Sky & Vine at the Archer reverse happy hour 8 to 10 p.m.

Tarla 3 to 6 p.m.

Yountville

Daily

Restaurant at North Block "Happiest Hour" from 3 to 5 p.m. Margarita, Espresso Martini, Cosmo, Daiquiri, Martini \$10. Armers Brewing Co Lager \$10. Moonlight Death and Taxes beer \$8. Sans Booze: Best Day IPA and Best Day Kolsch \$6. Wine: \$10 and \$12

Bites: Hummus \$12, Artichoke hearts \$12, 6 Oysters \$20, Chicken tenders \$14, Flatbreads \$15, Burger \$20, NB fries \$8

Monday through Friday

Bistro Jeanty Monday-Friday 3:30-5:30.

- Six oysters on the half shell 12.00
- 3 crispy shrimp w/cocktail sauce 12.00
- Brioche Croque Monsieur w/fries 14.00
- Basket of Crispy Gruyere cheese balls 12.00

House red, white and rose 9.00

Wednesdays - Friday

La Calenda 3:30-5:30 \$10 Margaritas, \$45 pitcher, tacos \$5, queso fundido \$10

Monday

Yappy Hour at Bardessonno's Lucy Patio The dog-friendly happy hour takes place every Monday from 4 to 6 p.m. on the Lucy Restaurant patio. Dogs receive a complimentary item from the Barkessonno menu along with a doggie biscuit when their human orders a round of two cocktails while chips humans receive complimentary chips and guac as well. The seasonal Yappy Hour is every Monday through November and open to all.

Thursday

Brix has weekly "whole pig" roast \$32 – seasoned and plated with a different style from around the world each week.

Sunday

Brix– Prime rib dinner, baked potato and creamed spinach - \$39 for 15 oz cut

Oakville

Thursday

Oakville Grocery & Wine Merchant

Locals and Industry Professionals Night: The first Thursday of each month from 5-7 p.m., enjoy a selection of wines and paired hors d'oeuvres, and network with industry colleagues and locals, while tuning in to live music. Complimentary to attend and no RSVP required.

Sundown Social: Thursday through Saturday 4 p.m.-close. Wood-fired pizzas, housemade rosé and wine from 1881 Wine Merchant as well as live music.

St. Helena

Daily

Forum at Meadowood 3-5 p.m. Farm crudités, crab wontons \$14, croquettes \$16, shrimp arancini \$18, tater tots \$24, burger \$26, chips & pepitas \$7, cocktails \$12-\$14, raspberry cooler \$12, Mad Fritz Beer \$10

Tra Vigne Pizzeria “7-0-7” happy hour 4-6 p.m. with \$2 oysters, \$1.50 arancini, \$2 smoked wings, \$5 wood-fired olives, \$7 wines by the glass, \$3 fries, \$5 well drinks and more.

Monday-Friday

The Charter Oak 2:30-5 p.m. Food: Charter Oak bread+ butter \$5, raw vegetables from the farm \$16, salad of Little Gems \$15, this month's wings \$15 and cheeseburger \$17. Drink: happy hour cocktail \$10, happy hour wine \$9, vintner's special – beer+ shot of Bourbon \$10 and beer of bartender's choice \$4.

Harvest Table at Harvest Inn Happy Harvest Hour 3 to 6 p.m.

Three oysters in the half shell with Tomcat gin cocktail sauce, apple cider mignonette \$6
\$6 bites:

- Nuts, olives and pickles: roasted mixed nuts, marinated olives, kimchi cucumbers, peppadews, pepperoncini
- Korean fried chicken tenders with pickled daikon

Cheese & Charcuterie - \$18

House red or white wine \$9

Libations \$9:

- Short Flor De Cana Mojito
- New Amsterdam Classic Gimlet
- Classic Tito's Vodka Martini
- Libelula Classic Margarita
- Larceny Kentucky Mule
- Argonaut Classic Sidecar

Monday-Thursday

Farmstead 4-6 p.m. \$9 cocktails, \$6 draft beers and select wines discounted plus Food offers differ from week to week but primarily small Bar Bites: Examples: barbecued oysters, pimento cheese dip with tortilla chips, pulled pork sliders with coleslaw, smoked chicken wings with Alabama sauce, nachos with pulled pork, mac & cheese, fried potatoes with spicy mayo and deviled eggs with pimento cheese. Wednesday is locals night and the specials extend until 7 p.m.

The Saint 3-6 p.m. Wines \$8, beer \$5 and cheeseboard \$14

Tuesday-Friday

Market 3-6 p.m. at bar only. \$10 wine by the glass, bites \$10, risotto croquettes, chicken wings, carnitas tacos, BBQ ribs and chicken wings. Snacks \$5, Onion Rings and French Fries.

Specials: oven-roasted prime rib Wednesday and Thursday

Thursday-Sunday

No/Ma Café 3-5:30 p.m. herb popcorn \$6, truffle popcorn \$7, olives, dip and chips \$9, shrimp cocktail \$15, egg salad \$12. Drinks: Trefethen Chardonnay \$11, Round Pond Sauvignon Blanc, Tablas Creek Rosé & Red \$11, Mimosa \$14, Athletic N/A Beer \$6

Thursday-Monday

Charlie's 3-5 p.m. Oysters \$4 ea, caviar \$40, pretzel wrapped kielbasa \$20, shrimp cocktail \$18, artichokes \$12. Drinks: Bombo #2 Rye cocktail \$12, Sauvignon Blanc \$8

Calistoga

Daily

Johnny's – 4-6 p.m. Select cocktail \$5, select wine \$8, wings, deviled eggs, tacos, spinach dip \$6-\$8

Lovina – 5-8:30 p.m. 50% off wines by the glass and free appetizers for Calistoga residents. Also offering a meat-free Monday vegan dinner for \$49

Pacífico Restaurante Mexicano – 4-6:30 p.m. at bar and high tops \$5 draft beers, \$8 house Margaritas, tostadas, chicken wings \$10, soft tacos, chips and salsa \$5, nachos, quesadillas \$8

Sam's Social Club – 2:30-5:30 p.m. serves a lounge menu like ricotta crostini, olives, nuts \$12. cheese board \$25, Margherita pizza \$23, country pizza \$25

Susie's Bar – 3-6 p.m. \$1 off well drinks and beer, \$7 wine, free popcorn

Monday-Friday

Hydro Bar – 3-6 p.m. Select cocktails \$8, beer \$5, mac & cheese \$6, other small bites

Calistoga Inn Restaurant & Brewery – 4-6 p.m. bar only. Truffle mushroom arancini, spicy salmon poke tacos, flatbreads \$9, pork belly slider

Wine specials are \$10 per glass or \$45 per bottle for 2022 St. Supéry Napa Valley, Sauvignon Blanc or 2019 St. Supéry Napa Valley Cabernet Sauvignon. Cocktail specials: Aperol spritz or spicy Margarita \$10

House of Better – 2-5 p.m. Beer on tap 25% off. Street tacos \$3 each

Monday-Thursday

Mangia Mi – (closed Tuesday) 4-6 p.m. at bar and high tops only. \$2 off glasses of wine, \$8 glasses of family pour wine, \$3 Pabst Blue Ribbon.

Appetizers include crostini \$11, fried provolone and cipolla frita \$12; Caprese \$13, Roman eggplant stack and cheese pizza \$15, Momma's meatballs and crispy calamari, \$16, pepperoni pizza \$19.

Truss Restaurant + Bar at the Four Seasons – Golden Hour menu 3-6 p.m. Appetizers are \$8 and include sourdough toast with maitake mushrooms, Swiss cheese and mostarda; marinated olives with wild herbs; onion dip with house-made potato chips; fries with tomato aioli \$3 and oysters with mignonette.

Golden Hour drinks are \$12: The Chupacabra with Casa Noble Blanco Tequila, yellow chartreuse, Aperol, lime, and smoked agave; Strawberry Fields made of Loch & Union Barley Gin, strawberry infused Campari and Carpano Antica sweet vermouth; and Must Be the Honey cocktail with Wheatly Vodka, cardamom-honey syrup, egg white and lemon, Negroni, Manhattan, Sauvignon Blanc & Cabernet Sauvignon \$12

Email updates and corrections to jdianafeeney@gmail.com and paul@paulfranson.com.

Visit www.NapaLife.com for more about Napa Valley.