# HAPPY HOUR | TAPAS

4PM-7PM



#### **TUNA TOSTADAS**

\$8 · Two corn Mexican tostadas topped with marinated ahi tuna, soy sauce, lime juice, cilantro, avocado and chives

☐ 7 Reviews

**2** 1



### **GAMBAS AL AJILLO**

\$8 · Sautéed shrimp in extra virgin olive oil, sliced garlic and a touch of cayenne pepper

3 Reviews

**⊘** 1



#### **MOULES-FRITES**

\$8 · Mussels cooked in white wine, shallots, garlic and parsley, served with fries

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0

 $\Diamond$ 

 $\Diamond$ 

2 1



### WAGYU SLIDER

\$8 · American Wagyu patty, potato bun, garlic aioli and onion ring

3 Reviews

**2** 1





## STICKY CAULIFLOWER WINGS

\$8 · Battered cauliflower florets dressed with teriyaki sauce, sesame seeds and chives

☐ 7 Reviews

**2** 1



#### YUCA FRIES AND DIPPING **SAUCES**

\$8 · Big enough to share. Cilantro aioli and chipotle mayo

☐ 4 Reviews ☐ 1





## **PROVOLETA**

\$8 · Argentinian melted provolone cheese, served with tomato and chimichurri

2 Reviews

**2** 1



## **CHORIPAN**

\$8 · Argentinian sausage sandwich, lettuce, tomato, mayonnaise and chimichurri

2 Reviews

□ 1

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## AHI TUNA SASHIMI

\$8 · Citrus Ponzu sauce, jalapeno and cilantro

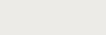
**2** 1



## FRIED GREEN TOMATOES AND PORK BELLY BITES

\$8 · Garlic Aioli and hickory smoked pork belly







# HAPPY HOUR | COCKTAILS

All Day, Every Day!



\$8

A 🛭 3





**FEATURED** 

MARGARET (GIN MARGARITA)

\$8

A 🛭 1





MARGOT

\$8 · Gin Margarita made with

St. Germain





**FEATURED** 

**MARGARITA** 

\$8







**FEATURED** 

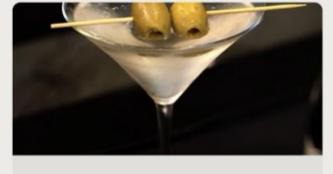
MEZCAL PALOMA

\$8



☐ 3 Reviews ☐ 1





**FEATURED** 

MARTINI

\$8









**FEATURED** 

**NEGRONI** 

\$8

\$8

A 🖄 1





**FEATURED** 

**OLD FASHIONED** 

\$8







STARWARD AUSTRALIAN WHISKY





## WINE

## CABERNET SAUVIGNON PINOT NOIR \$6 \$6 $\Diamond$ **MALBEC CHARDONNAY** \$6 \$6 0 ROSÉ SAUVIGNON BLANC \$6 \$6 $\Diamond$ A

# **BEER**

MONOPOLIO CLARA		MONOPOLIO IPA	
\$4		\$4	
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