



HAPPY HOUR MENU

SPECIALTY COCKTAILS \$9.00

POST-IT NOTE

UNA VODKA, FRENCH ORANGE LIQUEUR, LAMBRUSCO, CITRUS & ORANGE

STILLWELL ANGEL

NO. 3 LONDON DRY GIN, LEMON, CRÈME DE PECHE & GIFFARD APRICOT

MR. PINK

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

MONKEY JUNGLE

BRUGAL 1888 AGED RUM, BANANA VERMOUTH, VANILLA BEAN BITTERS & LIME

DOLORES STREET

PATRON TEQUILA BLANCO, ANCHO REYES, LYCHEE & SWEET AND SOUR SALT

THE BIRDS & THE BEES

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

JAZZ FLUTE

ABERFELDY 12 YEAR, CARPANO ANTICA VERMOUTH, APEROL & BURNT ORANGE

E.H. OLD FASHIONED #2

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT & CACAO TUILE

DRAFT BEER \$4.00

LAGER OFF SITE NANO BREWERY 16 OZ.

AMBER ALE DREAM STATE BREWING CO. 16 OZ.

IPA LINCOLN'S BEARD BREWING CO. 16 OZ.

WINES BY THE GLASS \$8.00

SPARKLING

ADAMI BOSCO DI GICA PROSECCO DOCG NV

CECI OTELLO LAMBRUSCO SPARKLING RED, PARMA, ITALY NV

WHITE/ROSE

DAOU GRENACHE ROSE PASO ROBLES, CALIFORNIA 2022

PACO Y LOLA ALBARINO RIAS BAIXAS, SPAIN 2021

RED

MAISON NOIR O.P.P. PINOT NOIR WILLAMETE VALLEY, OREGON 2022

VERAMONTE CARMENERE COLCHUGA VALLEY, CHILE 2020



HAPPY HOUR MENU

TUESDAY-SUNDAY
4-7PM AT THE BAR

BAR SNACKS

MARINATED OLIVES

OREGANO & CITRUS (V) 6

PARKER HOUSE ROLLS

BROWN BUTTER & FLAKEY SEA SALT (V) 7

CRISPY QUESO BLANCO

CARAMELIZED PINEAPPLE JAM (V) 11

BRUSSELS SPROUTS 'CAESAR'

PARMIGIANO REGGIANO & BREADCRUMBS (V) 16

LOCAL BURRATA 'TIMBA'

GUAVA 'AGRODOLCE' & PICKLED GARLIC BREAD (V) 15

ROCK SHRIMP 'CHICHARRONES'

E.H. ADOBO, LIME & TROPICAL SWEET AND SOUR 17

'CARBONARA' FRIES

HERITAGE BACON & BLACK TRUFFLE 16

AMERICAN CAVIAR

SALT AND VINEGAR TOTS & 'EVERYTHING' CRÈME FRAICHE 22

YELLOWFIN TUNA TARTARE

EGG YOLK 'SALSA VERDE', JALAPENO & CRISPY POTATO 24

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS