

# HAPPY HOUR

MONDAY – SATURDAY • 4 – 7 PM

\$2.50 Oysters

\$6 Beers

\$7 Wine

\$10 Cocktails

Specially Priced Plates

\*TAX & 20% SERVICE CHARGE ARE NOT INCLUDED AND WILL BE ADDED TO YOUR BILL.

## • COCKTAILS • \$10 •

### I'm New Here

Legend Whiskey. Red Wine. Sugar. Lemon.

### Chinolita Margarita

Hornitos Blanco or 400 Conejos Mezcal. Chinola. Lime. Agave. Tajin Rim.

### Mary Brickell Mule

Haku Vodka. Hibiscus Ginger Beer. Lime.

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### The Gin Keeper

Wheatley Gin. Butterfly Pea Flower Tea. Lavender-Honey. Lemon.

### Hit The Ground Rummin'

Copalli Rum. Blue Curacao. Pineapple Juice. Sugar. Lime.

 1 pop

## • WINE BY THE GLASS • \$7 •

HOUSE RED

House White

House Prosecco

House Rosé

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## • BEERS • \$6 •

Monopolio Lager Clara

Alhambra Lager

Peroni

## • FOOD •

### Oysters

\$2.50 ea

East or West Coast varieties

Choice of Drip: Charred Mignonette or Miso Truffle-Yuzu

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### Glazed Mushroom Bao

\$10

Mojo-Teriyaki. Carrot Slaw. Scallion. Furikake.



### Fried Chicken Bao

\$10

Breaded Chicken Tenders. Pink Peppercorn Ranch. Buffalo Aioli. Celery.

### Tuna Tar-Tacos

\$12

Tuna Tartare. Green Fruit Slaw. Charred Pineapple. Chef's Pickles. Avocado Mousse. Chamoy

### Beef Tacos

\$12

Spicy Beef. Cabbage Slaw. Tamarind-Chipotle. BBQ Aioli. Corn Tortillas.



### Tuna Crispy Rice

\$12

Pickled Shallot. Vietnamese Citrus-Chili. BBQ Aioli. Furikake.



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### Tuna Tartare

\$14

Avocado. Green Apple. Miso-Truffle Yuzu. Chives. Sourdough Bread.