

Monday – Friday 4-6PM | Saturday 5-6PM

HAPPY HOUR

HALF OFF OYSTERS ON THE HALF SHELL*

\$10.5 per half dozen

champagne mignonette, fresh horseradish & lemon
Pair with Distiller's Art, Glengoyne 10 scotch - \$8

\$8 WELL DRINKS

house spirit + soda, tonic or cranberry
(Vodka, Gin, Tequila, Rum, Bourbon)

\$8 WINES

S. OSVALDO, PROCELLSCO BRUT, Italy, NV
LE RIME, PINOT GRIGIO, Toscana, 2022
SEA SUN, PINOT NOIR, California, 2021

\$8 DRAFT BEERS

ORIGINAL PATTERN, FORGOTTEN OPPORTUNITY, HAZY IPA, Oakland, CA 7%
FACTION BREWING, PILSNER, Alameda, CA 4.8%
SHACKSBURY CIDER, ORGANIC DRY APPLE CIDER, Vergennes, VT 5.5% (CAN)

\$8 BAR BITES

DEVEILED EGGS

sriracha chili, pickled radish & sprout

FRENCH FRIES

fresh herbs, truffle parmesan aioli

TEMPURA AVOCADO

jalapeno-lime aioli, sweet and spice sea salt

FONTINA & SPINACH ARANCINI

smoked tomato sauce

FRIED CURLY CORN

Fried street corn with mole spices, roasted chili crema, cotija, cilantro

CRISPY SPICED CHICKEN WINGS

west indies spice rub, tamarind yogurt dip

CEVICHE MIXTO

sea bass-calamari-shrimp, aji Amarillo chili & sour orange, yuca frita, crispy plantains

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.