

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

## **\$9 WELL DRINKS**

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

## **\$9 WINES**

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

## **\$8 DRAFT BEERS**

ORIGINAL PATTERN, DIBBLE DABBLE, HAZY IPA, Oakland, CA 7%  
TEMESCAL BREWING, PILSNER, Oakland, CA 5%  
BEACHWOOD BREWING, HAYABUSA LAGER, HUNTINGTON BEACH, CA 5.3% (CAN)  
SHACKSBURY CIDER, ORGANIC DRY APPLE CIDER, Vergennes, VT 5.5% (CAN)

## **\$8.5 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.