

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
CA' BOLANI, PINOT GRIGIO, Friuli, Italy, 2023
SEA SUN, PINOT NOIR, California, 2021

\$8 DRAFT BEERS

GREAT NOTION, NORTHLEFT, HAZY IPA, Portland, OR 6.8%
TEMESCAL BREWING, PILSNER, Oakland, CA 5%
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

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.