

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, Benrinnes 7 year scotch - \$8

\$9 WELL DRINKS

Any house spirit below + sodas, tonic or cranberry juice
(Vodka, Gin, Tequila, Rum, Bourbon)

\$9 WINES

S. OSVALDO, PROCELLSCO BRUT, Italy, NV
CONUNDRUM, WHITE WINE BLEND, California, 2022
SEA SUN, PINOT NOIR, California, 2022

\$8 DRAFT BEERS

URBAN ROOTS, LIKE RIDIN A BIKE, WEST COAST IPA, Sacramento, CA 6.5%
TEMESCAL BREWING, PILSNER, Oakland, CA 5%
HENHOUSE BREWING, BEST LIFE, BLONDE ALE, Santa Rosa, CA 4.5% (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

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.