

# HAPPY HOUR MENU

Mondays - Fridays, 4 PM - 7 PM

## CLASSIC COCKTAILS \$10



### Hand-Shaken Daiquiri

White Rum, Lime, Simple

### Bee's Knees

Gin, Lemon, Honey Water

### Old Fashioned

Bourbon, Demerara Syrup,  
Aromatic & Orange Bitters

### Aperol Spritz

Prosecco, Aperol, Soda

### Garibaldi

Campari, Orange Juice

### Bramble

Gin or Vodka, Lemon, Simple, Berries

### Margarita

Tequila, Lime, Triple Sec, Simple

### Negroni

London Dry Gin, Sweet Vermouth, Campari

### Mai Tai (1944 Classic)

Denizen 8, Orgeat, Lime, Dry Curacao

### Scofflaw

Rye Whiskey, Dry Vermouth, Grenadine,  
Lemon, Orange Bitters

## DRAFT BEERS



### 20% Off

|                                |                                    |      |
|--------------------------------|------------------------------------|------|
| <b>Treehouse Private Label</b> | <i>Blonde Ale</i> .....            | \$8  |
| <b>Pacifico</b>                | <i>Pilsner</i> .....               | \$9  |
| <b>Boomtown Nose Job</b>       | <i>West Coast IPA</i> .....        | \$10 |
| <b>Golden Road 10 Hop</b>      | <i>Hazy IPA</i> .....              | \$10 |
| <b>Allagash White</b>          | <i>Belgium Wheat</i> .....         | \$9  |
| <b>Sabre-Toothed Squirrel</b>  | <i>Amber Ale</i> .....             | \$10 |
| <b>Tuava Guava</b>             | <i>Tropical Wheat</i> .....        | \$9  |
| <b>Orange Creamsicle</b>       | <i>Orange Vanilla Cream Ale</i> .. | \$10 |

## WINES BY THE GLASS



### 20% Off

|                    |       |        |
|--------------------|-------|--------|
| <b>House Wines</b> | ..... | varies |
|--------------------|-------|--------|

18% gratuity will be added to checks with parties of 6 or more.

# HAPPY HOUR MENU

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## FOOD MENU



**25% Off**

**Market Vegetable Crudit  GF VG \$14**

Labneh, Hummus, Sesame Chili Crisp,  
Baby Vegetables

**Tuna Poke DF \$26**

Bluefin Tuna, Pear, Daikon Radish,  
Macadamia Nut, Sesame,  
Tamari, Chili Crunch,  
Wonton & Nori Crisps

**Burrata Carbonara \$17**

Prosciutto, Pea Tendrils, Mint-Pea Pesto,  
Artisan Bread, Micro Mint

**Kimchi Shrimp Cocktail (5) GF DF \$24**

Kimchi Cocktail Sauce, Lime,  
Cilantro, Scallions

**Tempura Fish Tacos (2) GF \$18**

Avocado Salsa, Cabbage,  
Lime Crema, Corn Tortillas,  
Salsa Quemada

**Sticky Ribs GF DF \$22**

Baby Back Ribs, Chipotle Gastrique,  
Soft Herbs

**Birria Fries GF \$22**

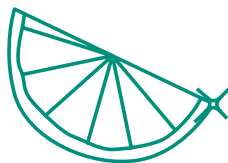
Slow-Braised Adobo Beef, Cotija,  
Lime Crema, Cilantro

**Kalbi Ribs GF \$18**

Korean BBQ, Beef Short Ribs,  
Kimchi

**Smash Burger \$19**

4oz Beef Patty, Caramelized Onions,  
Lettuce, Tomato, Cheddar Cheese,  
Truffle-Horseradish Aioli, French Fries



**VG** Vegetarian | **VE** Vegan | **GF** Gluten-Free | **DF** Dairy-Free

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.