

BAR & LOUNGE

HAPPY HOUR

SERVED DAILY 4 - 7 PM & ALL DAY SUNDAY & MONDAY

LATE NIGHT HAPPY HOUR

FRI - SAT 9 - 11 PM

to share

EDAMAME | 3 / HAPPY HOUR 2

maldon sea salt

MIXED NUTS | 4 / HAPPY HOUR 2

candied sicilian pistachios, marcona almonds, cashews, peanuts

PICKLED FINGERLING POTATOES | 8 / HAPPY HOUR 6

salt & vinegar brine, crème fraiche, chive

DUCK FAT FRIES | 6 / HAPPY HOUR 3

parmesan, roasted garlic, chive

SURF

TUNA TACOS | 15 / HAPPY HOUR 12

guacamole, red onion, micro cilantro, sour cream

GRILLED HAMACHI | 17

brussels sprouts, onion, shitake mushroom, mustard miso

SPICY CRISPY SHRIMP | 14 / HAPPY HOUR 8

frisée, arugula, chipotle, yuzu vinaigrette

SESAME SEARED SALMON SASHIMI | 15

ginger, chive, lemon-soy

RAW

MEXICAN BAY SCALLOP CEVICHE | 10 / HAPPY HOUR 6

serrano, lime, tomato, red onion

SKUNA BAY SPICY SALMON HAND ROLL | 9

soy paper, fried onion

TURF

GLAZED CHICKEN WINGS | 12 / HAPPY HOUR 6

baked and lightly fried, bacon-maple glaze, frisée

BUFFALO WINGS | 12 / HAPPY HOUR 6

housemade buffalo sauce, blue cheese aioli, arugula

TRIO OF NIMAN RANCH BEEF SLIDERS | 14

brioche buns, ketchup, mayonnaise, arugula, caramelized onion, aged white cheddar, cherry tomatoes

CHICKEN SKEWERS | 12

peruvian chili sauce, daikon, avocado

THESE ITEMS ONLY AVAILABLE BETWEEN 5:00-9:00 PM.

to start

SOUP & SALADS

CHICKEN-COCONUT SOUP | 8

lemongrass, ginger, chili oil, shitake mushroom, cilantro

BABY GREENS SALAD | 9

bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

WATERMELON & GIOIA BURRATA | 12

pistachio, tomato, balsamic

WARM

SAUTÉED GREENS | 12

broccolini, purple kale, 63 degree egg, manchego cheese, chili oil

to dine

JIDORI CHICKEN | 27

artichoke, carrot, fava beans, ramp greens, couscous

TUNA TATAKI | 28

daikon, avocado, tomato-ginger dressing

PRIME FLAT IRON STEAK | 25

shallot jam, potato-arugula salad, soy-garlic sauce

HAPPY HOUR

SERVED TUES—SAT 4 - 7 PM

ALL DAY SUNDAY & MONDAY

LATE NIGHT HAPPY HOUR

FRI & SAT 9 - 11 PM

to drink

Prices below available during Happy Hour only.

KARL STRAUSS DRAFT | 3

endless summer light

HOUSE CHARDONNAY OR CABERNET | 4

ANY WELL DRINK | 5

HAPPY HOUR SPECIALTY COCKTAILS | 6

GINGER SNAP

stoli vanil, nocino walnut, domaine de canton ginger, bailey's

KIWI-PINEAPPLE MOJITO

mount gay eclipse rum, local kiwi, pineapple, soda water

SPICY TROPICAL MARGARITA

1800 coconut infused tequila, pineapple, lime, agave, housemade jalapeño purée, chili-lime salt rim

to sip

SPECIALTY COCKTAILS | 12

TANGERINE JALAPEÑO

peligroso reposado tequila, cointreau, fresh squeezed tangerine juice, lemon, lime, jalapeño purée, chili-lime salt rim

AÇAÍ WATERMELON

veev acai liqueur, mint, local watermelon, splash lemon-lime soda

FLAVOR MULE

russian standard vodka, fresh lime, ginger beer, apple cider, cherry bitters

MAPLE CITRUS

bulleit rye whiskey, maple, lemon, belle de brillet pear

SPICED KUMQUAT

bacardi oakhart spiced rum, kumquats, lime, cinnamon-brown sugar syrup, cock 'n bull ginger beer, gran classico bitter

CHIPOTLE CILANTRO

hangar one chipotle, cilantro, pineapple, agave nectar, lime, smoked paprika salt

CUCUMBER GRAPEFRUIT

nolet's gin, cucumber, lime, st. germain elderflower liquor, ruby red grapefruit

SESAME PEAR

grey goose la poire, pear nectar, egg white, pressed ginger, lemon, black pepper, maple, sesame oil essence

KIWI BASIL

partida blanco tequila, kiwi, basil, fresh lime, agave nectar, pinch salt