

HAPPY HOUR

WINE \$8

HOUSE WHITE HOUSE ROSE HOUSE RED

COCKTAILS \$8

SPICY MARGARITA

monte alban infused serrano peppers tequila,
prickly pear cactus purée, house-made sour

MAMBO SPLASH

cruzan coconut rum, fresh orange juice,
pineapple juice, house-made sour

BOURBON BARRON

jim beam whiskey, pomegranate juice, pineapple & orange
juice, ginger apple cider tea, fresh lemonade

SPICED SANGRIA

cabernet sauvignon, apple cider, seasonal tropical fruit,
fresh citrus

EL PEPINO

monte alban infused serrano peppers tequila,
fresh cucumber ginger juice, fresh sweet & sour, tajin hot pepper rim

BEERS

ANY DRAFT AND BOTTLE \$2 Off

INDIVIDUAL BITES

\$7

BUFFALO CAULIFLOWER

fried buffalo cauliflower, ranch dressing

FISH AND CHIPS

white fish tempura, spicy ponzu, tartar sauce

MUSHROOM ARANCINI

parmesan aioli, truffle oil

\$9

POPCORN SHRIMP TEMPURA

miso glaze

CHICKEN WINGS (6pc)

crispy garlic chili oil, sweet soy scallion

SEARED SALMON CRUDO

aji amarillo ponzu, red onion, cucumber, cilantro, avocado

STUFFED PIQUILLO PEPPER WITH GOAT CHEESE

almonds, basil pesto, extra virgin oil

CHEESEBURGER SLIDERS (2pc)

brie, white cheddar, spicy aioli, jam, pickles

\$11

STEAMED MUSSELS

coconut, red curry, cilantro, basil, mint, chorizo, baguette

GRILLED CHICKEN DIJON

chicken breast, shoestring fries

\$12(6pc) / \$24(12pc)

OYSTER ON HALF SHELL

shio ponzu, serrano chili, grapefruit, cilantro