



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

BITES

Oysters*

(2.5 each)

grilled - mojo d'ajo (garlic-lime butter)

raw - granita

Baja Shrimp Cocktail 16

ginger, jalapeno, cilantro

Chestnut Honey + Thyme Baby Back Ribs 10

spicy cabbage, jalapeno

Fritto Misto + Charred Green Onion Aioli 15

octopus, calamari, bay scallops, sea beans

Bang Island Mussels + IPA 12

chipotle butter, sourdough toast

Passionfruit + Crab Quesadillas 10

cheddar, chives, crema

Plantain Chips + Romesco 9

Sourdough Pizza* 17/19

chef's daily selection

COCKTAILS

Cocktail of the Day 10

Classics 10

Martini, Manhattan, Margarita, Old Fashioned

Liquor and a Mixer 8

bourbon, rye, tequila, gin, vodka, mezcal or rum

+

coke, tonic, ginger beer, club soda or juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* These items may be served raw or undercooked or may contain raw or undercooked ingredients.

A 3.5% surcharge will be added to fairly compensate our dedicated kitchen team.



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

WINE

by the glass \$7

White- F. Thienpont • Sauvignon Blanc
Bordeaux, France

Rose- Portland Wine Co. 'garageland' • Rose
Willamette Valley, OR

Red-De Conciliis 'Bacioilcielo' • Aglianico/Primitivo
Campania, Italy

Bubbles- Bisol - Jeio • Brut Prosecco
Veneto, Italy

Sparkling Rose-François Montand • Brut Rose
Jura, France

by the bottle \$28

White

Fat Bastard • Grenache Blanc/Sauvignon Blanc • France
Domaine des Forges • Sauvignon Blanc • France
Parducci • Chardonnay • California

Rose

Arca Nova • Vinho Verde, Portugal
Moulin de Gassac • Languedoc-Roussillon, France

Red

Simple Life • Pinot Noir • California
Caruso & Minini • Perricone • Sicily
De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy
Mas des Volques • Cinsault/Syrah/Grenache • France

BEER/CIDER 4

Pilsner (tap)- Wiseacre 'Tiny Bomb'
IPA- Snake River Hazy IPA
Cider-Original Sin 'Blackberry'
Hard Kombucha- Jiant 'Elderflower Jasmine'