



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

BITES

Oysters*

(3 each)

grilled - green garlic butter, shoyu lime

or

raw - lemon serrano, kosho granita

Spring Bruschetta 9

jalapeno sweet pea hummus + radish
grilled artichoke, green olive + parmesan

Hand Cut Fries + Curry Aioli 9

Pickley Things 4

Chestnut Honey + Thyme Baby Back Ribs 11

spicy cabbage, jalapeno

Calamari Churros 11

black mole + lime jalapeno aioli

COCKTAILS

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 5% surcharge will be added to fairly compensate our dedicated kitchen team.



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WINE

by the glass \$7

White- F. Thienpont • Sauvignon Blanc
Loire Valley, France

Rose- House Selection

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

Bubbles- Bisol - Jeio • Brut Prosecco
Veneto, Italy

Sparkling Rose- Jaume Serra • Brut Rose Cava
Spain

by the bottle \$28

White

Fat Bastard • Grenache Blanc/Sauvignon Blanc • France
. Thienpont • Sauvignon Blanc • Loire Valley, France
Parducci • Chardonnay • California

Rose

Arca Nova • Vinho Verde, Portugal

Red

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'