



## THE BLU HOUR

(Tues - Sat 3pm - 5pm)

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### 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

Chestnut Honey + Thyme Baby Back Ribs 11

spicy cabbage, jalapeno

Calamari Tostada 11

tomatoes, radish, onion, cilantro

### 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.



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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

. Thienpont • Sauvignon Blanc • Loire Valley, France  
Wits End • Vermentino • McLaren Vale Australia

#### Rose

Arca Nova • Vinho Verde, Portugal

#### Red

De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy  
Mas des Volques • Cinsault/Syrah/Grenache • France

### BEER/CIDER 4

Pilsner (tap)- Wiseacre 'Tiny Bomb'  
Cider- Original Sin 'Blackberry'