



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

BITES

Oysters*

(3 each)

grilled: lemon butter, black urfa chili, seabeans

raw: cucumber jalapeno granita

Hand Cut Fries + Curry Aioli 9

Chestnut Honey + Thyme Baby Back Ribs 11

spicy cabbage, jalapeno

Mussels + Beer 9

chipotle butter, shishitos, sourdough toast

Calamari Tostada 11

tomatoes, radish, onion, cilantro

Honey Baked Feta + Olives 11

preserved lemon, chile flakes, sourdough toast

Quesabirria Taco 6

suckling pork, jack cheese, onion, cilantro,
mezcal pineapple compote, macha sauce, lime

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.



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

WINE

by the glass \$7

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

Rose- La Chevaliere
Napa, CA

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
La Chevaliere • Napa, CA

Red

De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy

BEER/CIDER 4

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