



## HAPPIEST HOURS

(Tues - Sat 3pm - 5pm)

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### BITES

Oysters\*  
(3 each)

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

Baked Brie 10  
pistachios, orange zest, apple jam

### 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

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### WINE

*by the glass \$7*

White- Palazzo • Vermentino  
Tuscany, Italy

Rose- Arca Nova • Vinho Verde  
Portugal

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

Matthew Fritz • Sauvignon Blanc • North Coast, CA  
Lago • Vinho Verde • Portugal

#### Rose

Arca Nova • Vinho Verde, Portugal

#### Red

De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy

### BEER 4

Pilsner (tap)- Crooked Stave • New Zealand Style