



Happy Hour

DRINK SPECIALS

Daily specialty cocktail	9	Glass of red or white wine	9
Well cocktails	7	Rotating draft selection	7

MIXED CURED OLIVES 6

MARCONA ALMONDS 5
Black garlic worcestershire glaze

GLAZED PORK RIBS 12
Quince, chili, lime

CRISPY BRUSSELS SPROUTS 9
Sesame, smokey vinaigrette

SIDE OF SEASONED FRIES 9
Served with housemade aioli

KALE & ARUGULA SALAD 14
Parmesan dressing, preserved lemon, crispy onions, herbs

ARTISAN CHEESE & CHARCUTERIE PLATE
Seeded crackers, seasonal accompaniments
Small 18 / Large 32

AMERICAN WAGYU BEEF BURGER 19
Brioche bun, cheddar, shredded lettuce & onions, pickles *

FRIED CHICKEN SANDWICH 18
Housemade chili oil, brioche bun, shredded lettuce & onion, pickles

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

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.