

# OUR MENU

DINNER

HAPPY HOUR

GROUP DINING

BRUNCH

VEGAN & GLUTEN FREE

DESSERT

DINE LA 2024

Happy Hour is available ALL NIGHT Sunday to Thursday! As well as, Friday & Saturday 4pm-6pm & all night at the bar! \*Last seating at 8:45pm\*

## Individual Bites

Tequila Chicken Taco \$5.00/1pc  
avocado tomato salsa, red onions, cilantro leaf

Crispy Pork Belly Taco \$5.00/1pc  
pineapple cucumber relish, serrano, queso fresco, cilantro

Mushroom Arancini \$8.00/3pc  
crispy risotto rounds, wild mushrooms, herb truffle sauce

Parmigiano Fries \$7.00  
parsley, parmigiano aioli

Pink Hummus (V) \$9.00  
with vegetables and roasted sourdough bread

Chicken Wings \$9.00/5pc  
buffalo sauce served with ranch dressing

Sicilian Sliders \$9.00/2pc  
mini burgers with smoked mozzarella, bleu cheese, crisp parmigiana, prosciutto paste, arugula, garlic aioli



Charcuterie & Cheese \$14.00  
chef's selection of meats and cheese, sourdough bread, nuts, vegetables, fig jam

Fried Chicken Sliders \$9.00/2pc  
cornflake-crusted chicken, coleslaw, sweet & sour cucumber, tomato, bernaise

Popcorn Shrimp \$10.00  
spicy miso glaze

Gorgonzola Flatbread \$12.00  
gorgonzola, mozzarella, honey

Margherita Flatbread \$12.00  
tomato sauce, mozzarella, basil, parmigiano

## Wine

House White \$8.00

House Rose \$8.00

House Red \$8.00

## Cocktails

Lychee Martini \$9.00  
skyy vodka, lychee, house made sour mix, muddled pineapple, lime, lava salt rim

Spicy Margarita \$9.00  
serrano peppers tequila, prickly pear cactus purée, house-made sour

Mambo Splash \$9.00  
coconut rum, fresh orange juice, pineapple juice, house-made sour

Bourbon Barron \$9.00  
whiskey, pomegranate juice, pineapple & orange juice, ginger apple cider tea, fresh lemonade

Guava Picante \$9.00  
serrano peppers tequila, guava puree, sweet & sour, himilayan salt & tajin hot pepper rim

El Pepino \$9.00  
serrano peppers tequila, fresh cucumber ginger juice, fresh sweet & sour, tajin hot pepper rim

Spiced Red Sangria/Pitcher \$8.00  
\$38.00  
cabernet sauvignon, seasonal tropical fruit, apple cider tea, herbs

## Beers

Any draft or bottled beer \$2 Off