

HIPPO HOUR,



FOOD,

- “hippo rolls,” sea salt & honey butter. 6
- griddl’d fett’unta bread, extra virgin olive oil & sea salt. 4
- shaved brussels sprouts, toasted almonds, mint, lemon, parmigiano reggiano. 5
- cool wax beans, fresh serrano chile, toasted hazelnuts, frenchie vinaigrette. 5 (vg)
- french fries, 7 (vg, gf)
- butternut squash cappellacci, browned butter, sage & amaretti. 13
- tagliatelle, pork ragù. 14 (gfo)
- celery root triangoli, buttered shallots & chives. 14
- tagliolini, duck ragù. 14 (gfo)
- herbed ricotta tortelloni, pea tendrils, green garlic, english peas, lemon & toasted walnut. 14
- ferrazzani fresh bucatini pomodoro, tomato & petit basil. 12 (gfo)
- grilled chicken thigh, aji panca, griddl’d potato & arugula. 14

HIPPO SAYS,

- wednesday, thursday, friday & sunday 5:00 - 6:00, bar & bar rail

HIPPO HOUR,



COCKTAILS,

- aperol spritz aperol, club soda, cava. 9
- skinny dip “collins” vodka *or* tequila, lemon/lime, pomelo, soda. 10
- the grind “old fashioned” brandy, bourbon, cherry oj, bitters. 10
- tiny ‘tini “martini” haku vodka *or* roku gin, olive *or* twist. 11
- la citywide “boilermaker” mezcal verde amarás & calidad mexican style lager. 8
- SPF 50 “n/a buck” pathfinder amaro*, ginger, lemon, club soda. 12

WINE,

- folk machine “b.y.o.b” wine 10
selection of red, white *or* rosé