

# MENUS

DINNER

BRUNCH

HAPPY HOUR

DRINKS

GROUP DINING

BRUNCH PRIX FIXE

available Monday to Friday 5pm - close, Saturdays & Sundays 4pm - close  
(Fridays and Saturdays after 7pm only in lounge area & terrace areas)

## HAPPY HOUR BITES

### CHICKEN TACO

corn tortilla, marinated dark meat, red onion, guacamole salsa, cilantro

gluten free

### SHORT RIB TACO

corn tortilla, red onion, guacamole salsa, grilled pineapple, cilantro

gluten free

### BUFFALO CAULIFLOWER

fried cauliflower, buffalo seasoning, vegan aioli

gluten free

### FRIED MOZZARELLA

mozzarella cheese stuffed with caponata and marinara

gluten free

### MUSHROOM ARANCINI

parmesan aioli, truffle oil

### POPCORN SHRIMP TEMPURA

miso glaze

### GRILLED CHICKEN DIJON

chicken breast, shoestring fries

### CHICKEN WINGS

crispy garlic oil, scallion sweet soy sauce

### SEARED SALMON CRUDO

aji amarillo ponzu, red onion, cucumber, cilantro, avocado

raw

### CHEESEBURGER SLIDERS

brie, white cheddar, spicy aioli, jam, pickles

raw

### OYSTERS ON HALF SHELL

shio ponzu, serrano chili, grapefruits, cilantro

### FRIED CHICKEN SLIDERS

coleslaw, pickles, spicy aioli

## HAPPY HOUR WINE

HOUSE RED, WHITE, AND ROSÉ

## DRAFT BEER

DRAFT BEER

## HAPPY HOUR COCKTAILS

### SPICY MARGARITA

serrano peppers infused tequila, prickly pear cactus purée, house-made sour

### MAMBO SPLASH

coconut rum, orange juice, pineapple juice, housemade sour mix

### EL PEPINO

serrano peppers infused tequila, fresh cucumber ginger juice, housemade sour mix, tajin rim

### LYCHEE MARTINI

skyy vodka, lychee juice, housemade sour mix, lychee nuts

### SPICED RED SANGRIA

cabernet sauvignon, tropical seasonal fruit, apple cider tea, fresh citrus, herbs

### CANTALOUPE MARTINI

skyy vodka, watermelon liqueur, fresh orange juice, housemade sour mix