Brunch Menu 7-4pm | Dinner Menu 4-9pm | Happy Hour 4-6pm | Dessert Menu

HAPPY HOUR

available 4-6pm daily

SHARE PLATES

| CHEESE BOARD a selection of three cheeses with crostini and fig jam | 15 | SHRIMP TACOS two tacos with shrimp, cilantro lime cabbage, avocado, pico de gallo, queso fresco, chipotle aioli served with brown rice and black beans SLIDERS two mini beef sliders, caramelized onions, white cheddar cheese, arugula, spicy mayo on a toasted brioche roll | |
|--|----|--|----|
| GUACAMOLE, CHIPS & SALSA house made tortilla chips, house guacamole, roasted salsa VEGETABLES & HUMMUS roasted garlic hummus with toasted naan bread and crudité vegetables | 10 | | |
| COCKTAILS | | | |
| ROSEMARY MOJITO white rum, lime, house rosemary syrup, mint, soda | 12 | ZINC MARGARITA choice of tequila or mezcal fresh lime, amaro angeleno, salt rim | 12 |
| MANGO MULE vodka, lime, mango purée, ginger beer | 12 | SANGRIA white wine, lillet, seasonal fruit | 12 |
| BEER | | | |

| BEER | 6 8 |
|--|-------|
| road brewery, choice of: lazy blonde ride on ipa mango car | |

WINE

| HOUSE WINE | 8 |
|--------------------------------|---|
| sparkling white red rose | |

not all ingredients are listed on the menu, please alert your cashier to any food allergies(gf / gfp) - gluten free friendly or gluten free friendly possible, (v / vp) - vegan or vegan possible

choice of alternative milks +\$0.75 | almond | oat choice of syrups +\$0.75 | vanilla | sugar free vanilla | caramel | hazelnut